

THE NATIONAL

JULY 9, 1961

# Provisioner

LEADING PUBLICATION IN THE MEAT PACKING AND ALLIED INDUSTRIES SINCE 1891

News and Views  
Small On-Rail Beef Plant  
Employee Paper Do's and Don'ts  
New Equipment and Supplies  
The Meat Trail

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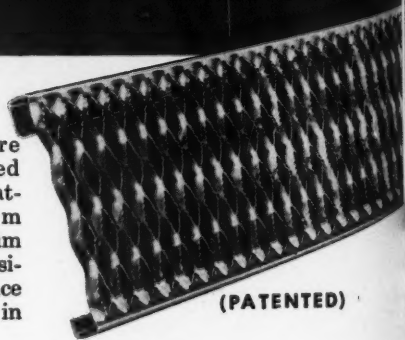
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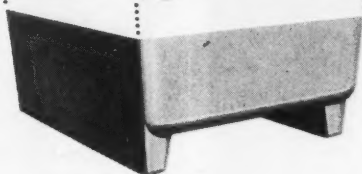
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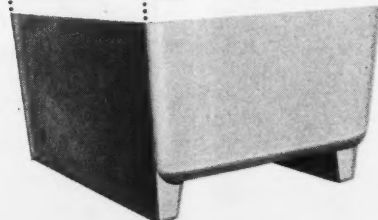
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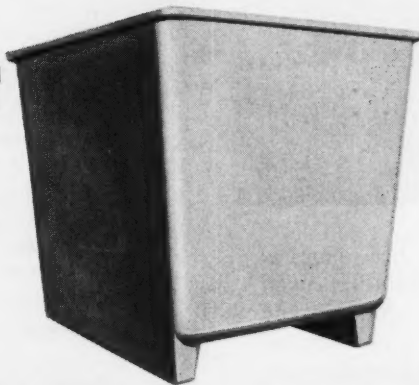
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## THE NATIONAL **P**rovisioner

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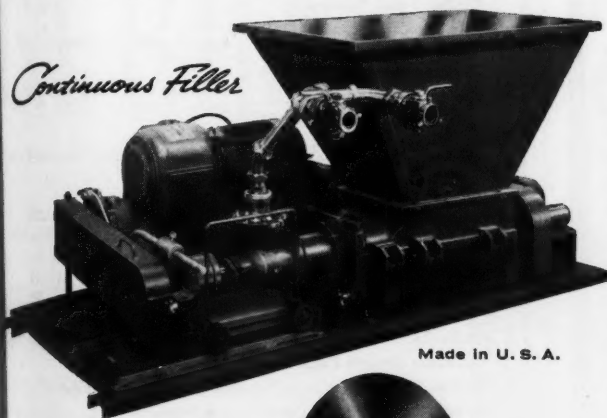
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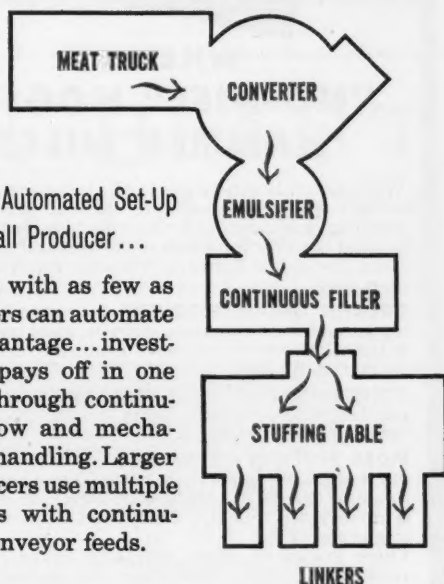
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Henry Husen, Sausage Superintendent for HYGRADE FOOD CORPORATION, Detroit Plant, and Karl Klomparens, Manager Industrial Sales for Diamond Crystal Salt, inspecting wieners coming from the "smokehouse".

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crystals "cling" to meat in dry-curing and provide proper coverage and dissolving action. The extremely low copper and iron content of Diamond Crystal Flake-type Salt helps retard development of oxidative rancidity in fatty products. This pure flake salt, lacking appreciable amounts of calcium and magnesium, insures the cure striking into and through the meat with maximum efficiency.

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July 8, 1961

VOLUME 145, NO. 2

## We Dare Not Abdicate

After pointing out that "we are all in government and politics, either as a positive, a passive, or a negative force," True D. Morse, formerly Under Secretary of Agriculture and now assistant to the president of the Alton Box Board Co., recently made some suggestions as to how all people can relate themselves effectively to big government:

1. Be active in politics. You dare not do otherwise. We must not abdicate—and leave our government in the hands of others—who too often want power for selfish reasons.

2. Be vigilant and active in helping guide your government. You dare not do otherwise. There are plenty of people ready and eager to govern you—in a way that will serve their special interests. You dare not abdicate to them.

3. Help nominate able and objective people in the primaries. It is the only way to insure that good people will be elected regardless of the outcome of the election.

4. Work hard to nominate and elect people of staunch character and unquestioned integrity. They will need such to be fortified against pressures and temptations of office.

5. Insist that only able and qualified people of character be appointed or employed in government. Help your officials to know who of the applicants are "political hacks" or weak and lacking in experience and the other needed qualifications.

6. Be willing to serve in government. And help make it possible for your employes and associates to serve.

7. Encourage the right kind of people to stand for election or accept appointments to positions in government.

8. Be vigilant in supplying information and guidance to those serving in government. What are the facts? What do responsible people want? Should specific legislation be supported—or defeated? What regulations are desirable—which are unsound?

9. See that able and objective representatives of your businesses, professions and organizations are kept in Washington to assist those serving in Congress and the Executive branch of the government to know the facts and what appears right and best.

10. Be alert to the pressure activities of groups seeking to force through unsound legislation and unnecessary expenditures. Be willing to join in building up the counter pressures necessary to enable both elected and appointed officials to stand up against activities that are not in the public interest.

## News and Views

**A New Florida** humane slaughter law, to be administered by the commissioner of agriculture, will take effect on October 1, 1961. The law contains the usual definition of humane slaughter, including ritual slaughter, and also exempts ritual slaughter and handling methods from the terms of the act. The commissioner is directed to promulgate rules and regulations "which shall conform substantially" to those promulgated under the federal Humane Slaughter Act. Use of a manually operated hammer, sledge or poleax is declared to be inhumane. An inspection of the premises of each slaughterer to verify compliance with the act is to be made as soon as practicable after its effective date, and additional inspections are to be made at least quarterly. The penalty clause provides initially that a slaughterer found not in compliance may not sell any meat or meat products to any public agency in the state, or to any institution supported by state, county or municipal funds. After one year from the date of the first inspection to determine compliance, a slaughterer found not in compliance will be directed to cease slaughtering livestock and will be subject to a fine of \$100 for each day of continued slaughtering operations. The act will not apply to slaughterers of not more than 20 head of cattle nor more than 35 head of hogs per week. There also is a provision under which a one-year exemption may be granted in cases of "undue hardship."

**Conflicting Views** over the application of regulations under the Packers and Stockyards Act in the livestock marketing field were pointed up at conventions in Milwaukee and Dallas. In Milwaukee, members of the National Livestock Exchange passed resolutions asking that P&S regulations controlling operations at terminal markets be enforced in all forms of livestock marketing, that regulations be adopted to eliminate the buying of livestock on credit at decentralized markets and that packers be required to post bonds to secure the performance of their livestock purchase obligations.

At separate annual meetings during their Livestock Marketing Congress in Dallas, the National Association of Livestock Auction Markets and the National Livestock Dealers Association severely criticized existing P&S regulations as outmoded in the light of present-day marketing methods. C. T. (Tad) Sanders, general manager and counsel of the auction market group, described the current status of P&S rules and regulations as "an unholy and unworkable mess as applied to our markets." The two associations voted to press for legislation directing the U.S. Department of Agriculture to give "proper recognition" in trade practice matters to self-government through industry codes of business standards. The auction market group also plans to seek legislation that would require the bonding of packers to the extent of their direct purchases, require packers to file quarterly financial statements and make packers subject to reparations proceedings under the P&S Act.

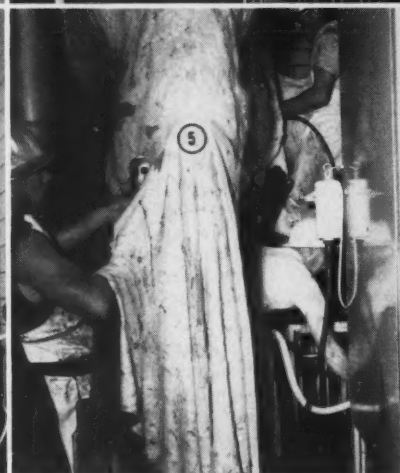
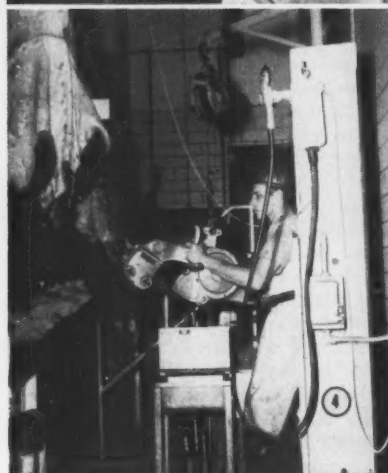
Raymond Schnell, Dickinson, N.D., was elected president of the National Association of Livestock Auction Markets, to take office December 1, succeeding Cecil Ward, Gainesville, Tex. C. F. Augustine, Lamar, Colo., was re-elected president of the National Livestock Dealers Association. B. M. Bevis of Bernette-Carter Co., Memphis, Tenn., is the new president of the National Livestock Exchange.

**Lamb Producers** would be authorized to subject themselves to federal marketing orders under a plan approved late last week by the House agriculture committee. The committee voted to include lamb and four other commodities in the marketing order program after killing the Administration's omnibus farm bill. The omnibus plan was voted down by the Senate agriculture committee earlier in the week.

## Small Beef Plant Takes to On-the-Rail Dressing

1. Working in curbed bleed area, lower level butcher starts skinning out the head. Hopper on vented chute extends beyond upper work platform and is used to catch pizzles, udders, etc. 2. On high platform, one butcher

is rumping while other is cutting the foot. Both are using power tools. 3. Transferring operation photo shows shackled animal on bleed rail, free transferring hook in center and frame supported animal on main dressing rail



4. Butcher stationed on hydraulic platform opens brisket with powered saw. 5. Final phases of hide removal are performed at these two stations. Butcher stationed on hydraulic platform is doing the backing while floor level

butcher clears the neck and drops the hide. Hide then is dumped into cellar. 6. Piston mounted cutout section of rail is lowered to desired height for evisceration while trolley wheel is locked in position at the Hospers plant

**A** RAIL DRESSING system is being utilized by a small beef packer, Hospers Packing Co., Hospers, Ia., for more efficient handling of carcasses. Design-rated at 20 head per hour, the plant, which started operations in April, has attained sustained rates of 15 head per hour. Occupying a floor area of 48 x 24 ft., the compact system employs gravity to move carcasses between the various dressing stations.

Designed and engineered by Willis Regier, A.I.A., the plant layout offers this small beef packer the following advantages of a rail dressing system: cleaner carcass handling, better working conditions, elimination of dead work, etc. The equipment layout also permits a consolidation of job functions at the lower rates, i.e., one butcher eviscerates, splits and scribes.

The father-and-son management

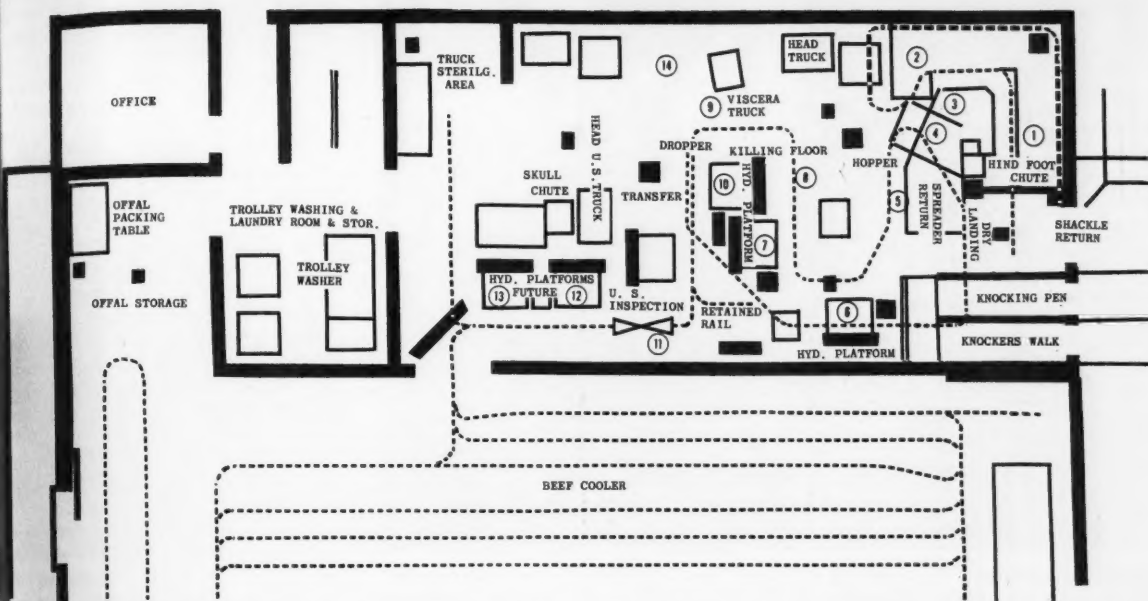
team of Ike and Lloyd Woudstra operators of a local sausage kitchen acquired a five-acre tract on the outskirts of town for their packing-house. In designing the plant the architect took advantage of the existing grade to provide a lower level for handling hides and inedible offal and housing equipment for waste treatment, etc.

The main floor is level with the road at the loading dock stations

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comfor  
tors' (left)  
son-ar  
team



**KILLING FLOOR LEGEND:** 1. After driving, pen, knock and shackle. 2. Skin and remove front feet, head cattle, tag, dehorn, wash and drop tongue. 3. Skin and remove hind feet, mark hide, rip tail. 4. Transfer, remove udder or pizzle mark and split aitch bone, drop bung. 5. Turn around, flank both sides, skin, rump, pull tail. 6. Saw brisket, rod and tie weasand, ream over. 7. Ream over,

side (r. & l.) run down hide. 8. Open shanks, clear neck, rosette, drop hide. 9. Eviscerate, mark loin and flank, separate viscera, pull weasand, empty paunch truck. 10. Saw carcass, trim high bruises, transfer. 11. Scale, tag, trim low bruises and neck. 12. High and low wash. 13. Shroud, push into cooler or condemned chute. 14. Utility, head workup, offal workup, periodic washdown, etc.

while the inedible floor has only a slight grade for operations on its paved loading dock.

Adjacent to the plant are holding pens with an approximate 200-head capacity. These are constructed of heavy timber to minimize bruising, are fully sheltered and are equipped with feed and water facilities.

There are several unique features in the pens. First is the locking latch on the various gates. Bolted to the gate is a steel rod. On the open frame are two matching semi-free riding rings. To close the gate, the rod is pushed against the ring, causing it to move upward. The rod then is held in position between the two rings by a spring lock. To open the gate, either ring is lifted up.

A major advantage of the gate arrangement is rapid closing. When driving cattle, the employee loses no time in trying to match a bolt with a slot or in placing a hook into a ring, and there is no risk that the animals will get away from him. A good push is all that is needed to close the gate, according to the father-son management team.

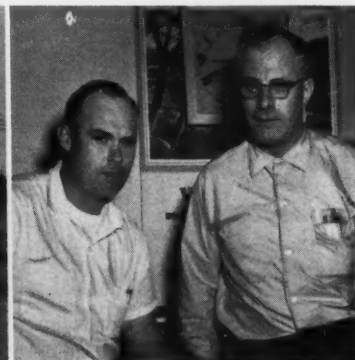
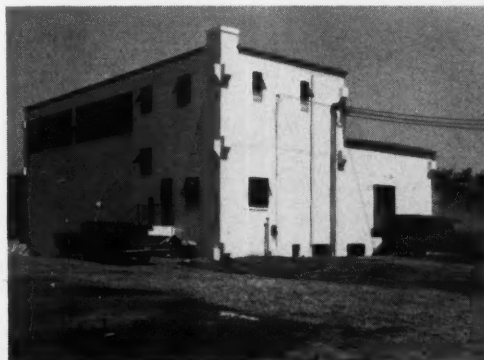
**GATE SETUP:** The gating is so arranged that incoming animals can be directed either into the three pens or directly into the chute feeding the knocking pen. The chuting has sufficient length to hold an average truckload of cattle.

The firm purchases a large portion of its requirements on the Sioux City terminal market and has

these animals trucked into the plant. Since the haul is a relatively short one, there is no point in rehandling the cattle in the packer pens, observes Ike Woudstra.

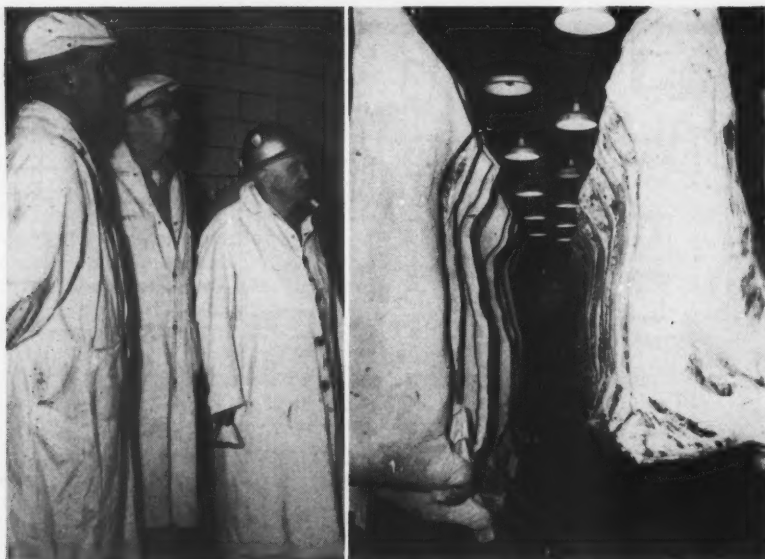
The dressing floor features a clerestory that provides a high level of natural lighting and ventilation. The clerestory dressing floor height is about 30 ft. The front part of the building has two stories. The first contains the trolley washing room and the plant office; the second houses the employee comfort facilities and the office for personnel from the Meat Inspection Division, U.S. Department of Agriculture.

The rail dressing system is supported by steel beams that are below the ceiling height, providing ample



**LEFT:** Building features clerestory that provides natural lighting and ventilation for dressing floor. Front part of second level houses employee comfort room and MID inspectors' office. **RIGHT:** Lloyd (left) and Ike Woudstra are son-and-father management team of Iowa packing plant.





LEFT: Checking new facilities are (l. to r.): Drs. L. J. Rafoth, assistant director, northern area, Meat Inspection Division, Chicago; W.H. Bassett, inspector in charge, Sioux City office, MID, and H. J. McCauley, supervising veterinary instructor, MID, Hospers, Ia. RIGHT: One cooler at Hospers firm holds both shrouded hot and unshrouded chilled sides, along with offal packing facilities.

head room for servicing the various powered devices, such as the electrically-powered automatic lander and the pneumatic eviscerating-positioner used in the beef dressing operation.

Three sides of the dressing floor are surrounded at the high level by window sashing that provides draft-free cross ventilation, keeping the plant cool in summer. In winter two fan-type heaters discharge warm air into this plenum, creating a mild air movement.

Dressing floor equipment was furnished by The Allbright-Nell Co., Chicago-based supplier.

To attain maximum mobility, the Anco setup makes use of three rail systems, four hydraulic platforms, (plans call for two additional hydraulic platforms as the kill reaches the designed rate) and two pneumatic positioning devices.

**FIRST RAIL SYSTEM:** The animals are driven into a narrow knocking pen where they are stunned by gunshot. They are dropped into the dry landing area, shackled and lifted by an automatic high-speed lander onto the bleed rail, one of the rail systems.

This system, starting with a high point of 17½ ft., slopes downward

at the rate of ½ in. per ft. It moves along the high work platform in an irregular L pattern to the transfer point and terminates at the junction with an Anco automatic vertical shackle return device. In this unit the shackle rides a cage within a frame, pulling down a counterweight. Locking devices prevent a second shackle from entering the cage while one is in motion.

The floor area under the bleed rail is curbed to the transfer point and graded for drainage.

The operator who drives the cattle stuns, drops and lands them. He also sticks the animals and skins out the heads. The second low level butcher skins and cuts the front feet, severs the head, washes it, places it on the inspection truck rack and drops the tongue.

The front feet chute extends up to the high platform. At this level, the chute has a wide intake so the butcher can toss the hind feet into it without the need for walking to it. The chute discharges into a screw conveyor that propels the material to a drum on the inedible holding room floor.

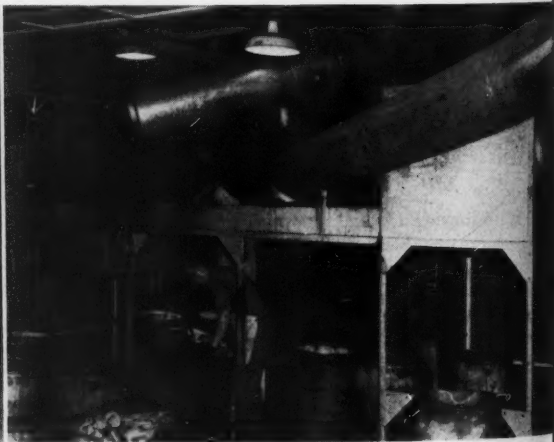
At the lower level, a hopper feeding into the chute extends beyond the high platform. The low level butcher throws the cut front feet into this hopper, while the high platform butcher drops the pizzles and udders into the unit. Other chutes carry the materials to the inedible room where an employee who also opens the paunch sorts them.

With this wide hopper, the low level butcher is saved the task of carrying the feet to the chute since he can throw them into the hopper from any part of the bleed area. At the upper platform, the

[Continued on page 22]



LEFT: Partial view of hide cellar shows waste treatment screen, blood tank, baffled catch basin and part of hide



pack. RIGHT: Various inedible parts are chuted to collection and separation station located in lower level





WSMFA OFFICERS shown following San Francisco meeting are (seated, l. to r.): Ben Miller, Union Packing Co., Los Angeles, vice president; L. Blaine Liljenquist, president and general manager, and Paul Blackman, Acme Meat Co., Los Angeles, chairman of the board. Standing (l. to r.): Otto Florence, jr., Independent Meat Co., Twin Falls, Ida., vice president; Douglas Allan, James Allan & Sons, San Francisco, vice president; Seth Chauvet, Peyton Packing Co., El Paso, Tex., vice president, and Norman H. Maffit of San Francisco, executive assistant to the WSMFA president.

## WSMFA Studies Future Projects as Liljenquist Assumes President's Post

**P**ossible new directions for the Western States Meat Packers Association were being considered this week as WSMFA leaders rallied behind the association's new president and general manager, L. Blaine Liljenquist, who was elected unanimously by the board of directors last week to succeed the late E. Floyd Forbes. Forbes, who died unexpectedly on June 23, had served as president and general manager since the association was organized in 1946.

Appointment of an advisory committee of 14 directors to consult with and advise the new president was announced by Paul Blackman of Acme Meat Co., Los Angeles, chairman of the WSMFA board. Albert T. Luer of Pasadena, a founder and first board chairman of the association, was named chairman of the advisory committee.

The following statement was issued by Liljenquist upon assuming his new duties as president:

"We are now reviewing our association activities with the view of determining just where we should place the energies of the association, on what projects and new directions, in the near future. We have a very outstanding board of directors, which is united in the needs for the association program for the benefit of the meat industry.

"We, of course, are always concerned with the welfare of the livestock producers and the consumers. It is our job to provide the public

with the kind of meat which they want and at prices which they can afford to pay.

"We are going to make every effort to make our western industry, both slaughter and processing, more efficient, more productive, to improve the quality of our products and to cut down the cost of distribution wherever possible. Our whole effort, of course, will be directed to better serve the housewife.

"The officers and directors will continue the programs already initiated under the leadership of president Forbes. The present program will be strengthened wherever possible and some new ones will soon be initiated."

**ADVISORY COMMITTEE:** In announcing the appointment of the 14-man advisory committee, board chairman Blackman said the purpose of the committee is to review all present association activities, study possible new activities and examine the association's relationships with all other segments of the livestock and meat packing industries and with state and federal governments. The committee will meet in San Francisco on September 14, the day before the next quarterly meeting of the board of directors.

In addition to Luer, members of the advisory committee are: Douglas Allan, James Allan & Sons, San Francisco; Seth N. Chauvet, Peyton Packing Co., El Paso, Tex.; Frank DeBenedetti, Idaho Meat Packers,

Inc., Caldwell, Ida.; Otto Florence, jr., Independent Meat Co., Twin Falls, Ida.; Leland Jacobsmuhlen, Arrow Meat Co., Cornelius, Ore.; Thores G. Johnson, Made-Rite Sausage Co., Sacramento, Cal.; Ben Miller, Union Packing Co., Los Angeles; Dave Minch, Minch's Wholesale Meats, Red Bluff, Cal.; Wade Parker, Pacific Meat Co., Portland, Ore.; Robert S. Poer, Tempe Meat Packing Co., Tempe, Ariz.; Martin B. Rind, Milwaukee Sausage Co., Seattle, Wash.; Glenn Taylor, Modesto Meat Co., Modesto, Cal., and Albert Woods, Carstens Packing Co., Tacoma, Wash. Board chairman Blackman and president Liljenquist will serve as ex-officio members of the committee.

Luer has served continuously on the WSMFA board since 1946. He



A. T. LUER

recently was made an honorary life member of the association and the board. He was president and later board chairman of Luer Packing Co., Los Angeles, before his retirement in 1960. Before the WSMFA was organized, Luer was the American Meat Institute's regional chairman for the Southern California area. He was also a charter member of the National Independent Meat Packers Association when NIMPA was organized in 1943. During World War II, he represented the western states on the Office of Price Administration's in-

[Continued on page 30]

# Here's How An Employee Publication Can Bridge Labor- Management Gap

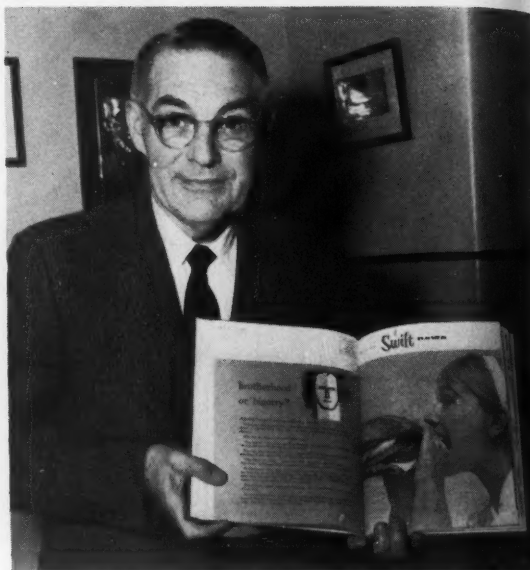
RECENTLY, Fred Sharpe, director of sales training for the National Independent Meat Packers Association, Washington, D. C., urged packers to consider the practicality of publishing an employee publication, even if it were limited to a single mimeographed sheet.

While the scope of a particular publication will be determined by the size of the company and the budget that management is willing to allocate to this employee communications program, adherence to certain policies will enhance the success of the venture, according to Merrit E. Whitmer, editor of *Swift News*, the national employee publication of Swift & Company, Chicago. Whitmer, who has been with the firm since 1921 and a publication editor since 1926, has formulated a set of rules that he considers essential for the success of the communications program.

First, the publication is primarily a newspaper—a vehicle of communication between the company and its employees. Explanation of working conditions, vacations, safety requirements, etc., is one function of employee publications and articles about these subjects are often used. However, they must be timed from a news editor's point of view, he cautions. A story on vacation rules at the beginning of the vacation season or on the pension program if recent changes have been made are examples of good timing.

Moreover, space considerations usually limit the content of such articles so that only the high points should be covered. Supplemental information must come from the personnel or production department through personal audiences with employees or through a specially printed handbook. The method to use will be determined in part by

MERRIT WHITMER, editor of *Swift News*, shows example of new company-wide single publication. Example features reproduction of outdoor advertising poster on the cover of paper.



the number of employees. If an employee paper is to be read, it must have a news rather than a training bulletin approach, Whitmer believes.

Suitable material for a company newspaper includes stories on the company's new products, promotions of personnel, customers, etc.

**PERSONALS:** A large percentage of the copy in some publications centers on personal items: weddings, car purchases, hunting trips, etc. This type of coverage, in Whitmer's opinion, should be held to a minimum. The reason for this policy, he says, is twofold:

1) Personals develop a reader interest concerned only with seeing if one's name has made news. Readers scan the paper to determine this fact and then lay it aside without reading other stories. With this type of reader interest, the company obviously is not getting its money's worth from the publication. 2) It is easy to get into a departmental hassle concerning the amount of coverage in the publication. Before realizing it, the editors are trying to equate stories about the beef kill with those about the pork kill.

However, if a story tells of an unusual achievement or community service by an employee, it is sound copy for an employee publication, says Whitmer.

When stories about promotions are presented, the policy must be one of depth in order to avoid the implication of interest only in the firm's executives. The promotion of a foreman is just as vital to him as is the election of a new officer. In any event, the publication must not be devoted to the top brass exclu-

sively or it will defeat its major objectives of capturing the interest of employees and informing them about the company.

The same policy should be followed with announcements about retirements—report all retirements or none at all. *Swift News* lists the anniversary years of various employees with accompanying photographs. The same treatment is accorded a vice president as a member of the sanitation crew. No titles are given, just years of service names of employees and plants.

Whitmer feels that employees should be informed about new company products before or at the same time that the story is given to the newspapers. This procedure provides everyone in the company with first-hand information before the item appears in local news stories or advertising copy. Everyone likes to feel that he is on the inside and this type of news story gives employees that feeling.

In a like category are announcements of plans for expansion, new plants, major equipment additions and all other news about the company. Readers can identify themselves more closely with the company if they possess this "scoop" information. They won't have to obtain information via the "grapevine" and can "sound off" about their company with important information at any time.

**NO FAVORITISM:** Anything that an editor prints sets up a precedent. If he runs a news story on a personal friend's daughter's wedding, he must be prepared to do similar stories on all other weddings. There

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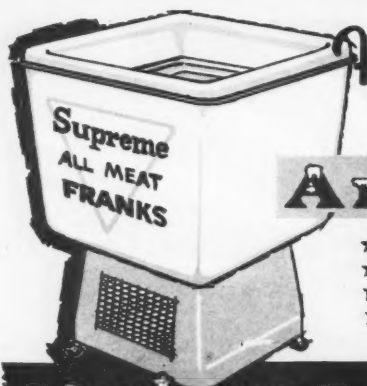
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can be no favoritism if the publication is to hold reader interest, Whitmer believes.

Unless a publication is distributed in a small community where the local newspaper has no food section, there is no point in using recipe stories, he maintains. The homemaker generally looks for this type of information in her newspaper, women's magazine or cookbook.

One way to distribute a plant publication is through an inplant newsstand-type pickup. This method has proved most feasible for Swift. Mailing the paper to the homes of the employees increases the cost.

The Swift paper has changed its format twice. Originally, it was published to keep Chicago plant employees informed of local activities. The publication assumed the aspects of a small town newspaper with an abundance of gossip notes, such as weddings, additions to the family, fishing trips, etc. It contained many photos of plant employees, but little information about company policies or products.

A major change took place in September, 1947, when several plant publications were consolidated into a company-wide paper. There were 15 individual inserts for major production units and company divisions, such as the oil mills and dairy and poultry plants. The inserts were designed to continue the use of the personal "chatty-type" format.

**PRESENT FORMAT:** In 1957 the paper assumed its present format. Certain personals were dropped, although listings of service anniversaries, promotions, transfers, retirements and deaths were retained in the publication.

Typical of news coverage in the new *Swift News* is the April, 1961 issue, with feature stories on: Swift's Award, a new polyunsaturated margarine; a new poultry plant in England; the firm's wool salesman in Boston and the market for this commodity, and the Swift commodity research and analysis division, as well as news stories of company significance, such as the presentation of the Institute of American Poultry Industries' service award to Dr. Karl Koonz, associate director of research.

Editor Whitmer says it is quite possible for a company's progress and problems to be reported on a low budget. Even a single mimeographed sheet can do an effective job in some cases. The size, goals and makeup of an individual company will determine what is feasible in employee communications.



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## U.S. Still Tops Soviet Union in Meat Production; USSR Focuses on Expansion of Animal Products

In spite of the recent rapid growth of livestock production in the Soviet Union, livestock output in the United States continues to be much greater. The production of red meat in the U.S. totaled 28,231,000,000 lbs. in 1960, compared with 13,550,000,000 lbs. in the USSR, according to a report published recently by the Economic Research Service, U.S. Department of Agriculture.

(In the report, the term "red meat" includes beef, veal, pork, lamb and mutton, plus goat meat for the Soviet Union. Lard and fat are excluded.)

Pointing out that land in the USSR is nationalized and that the operational unit is either a collective or state farm, the USDA study observes that the only remnants of private agriculture in the Soviet Union are small garden plots and a few head of livestock which farm families in collective or state farms and some other workers are permitted to keep. Such private farming accounts for about 3 to 5 per cent of the total sown area, but for a much larger proportion of livestock and animal products.

In 1959 the Russian population still owned one-third of the total cattle, one-half of the cows, one-fourth of the hogs and one-fifth of the sheep, in spite of government pressure on the people to sell their animals to the state. Private production accounted for 47 per cent of the meat in that year.

The numbers of specified livestock in the United States and the Soviet Union, January, average 1950-59, and annual 1959-61, are listed by the report as follows:

| Kind               | Average<br>1950-59 | 1959<br>Millions | 1960  | 1961  |
|--------------------|--------------------|------------------|-------|-------|
| All cattle:        |                    |                  |       |       |
| U.S.               | 90.8               | 93.3             | 96.2  | 97.1  |
| USSR               | 60.1               | 70.8             | 74.2  | 75.8  |
| Cows: <sup>1</sup> |                    |                  |       |       |
| U.S.               | 22.8               | 20.1             | 19.5  | 19.3  |
| USSR               | 27.1               | 33.3             | 33.9  | 34.8  |
| Hogs:              |                    |                  |       |       |
| U.S.               | 54.7               | 58.0             | 59.0  | 55.3  |
| USSR               | 33.4               | 48.7             | 53.4  | 58.6  |
| Sheep:             |                    |                  |       |       |
| U.S.               | 31.3               | 32.6             | 33.2  | 32.9  |
| USSR               | 100.5              | 129.9            | 136.1 | 132.9 |
| Horses:            |                    |                  |       |       |
| U.S.               | 4.9                | 3.2              | 3.1   | 3     |
| USSR               | 13.5               | 11.5             | 11.0  | 4     |

<sup>1</sup>Included in all cattle.

<sup>2</sup>Two years old and for milk.

<sup>3</sup>Beginning in 1961, estimates are being discontinued because the number of horses and mules on U.S. farms has declined to such a low level.

<sup>4</sup>Not available.

(Data for the USSR in the preceding table are from official Soviet sources. It is emphasized that these statistics should be approached with caution because of their uncertain reliability and the differing official definitions of similar agricultural terms in the English and Russian languages.)

In terms of daily calories available per person, both countries have adequate food supplies at the present time. Estimated 1959 average daily intake per capita in the USSR was approximately 3,000 calories, compared to 3,210 in the U.S. Regardless of the similarity of calorie intake for the two countries, the structures of their respective diets are vastly different.

More than 30 per cent of the calories in the U.S. diet are from foods of animal origin, while only 15 per cent of Soviet calories come from livestock products. Soviet consumption is low for meat. Also, the USSR has less edible fats and oils available than the United States. Soviet agricultural policy, therefore, has been focused on expansion of farm output, especially of animal products and feedstuffs.

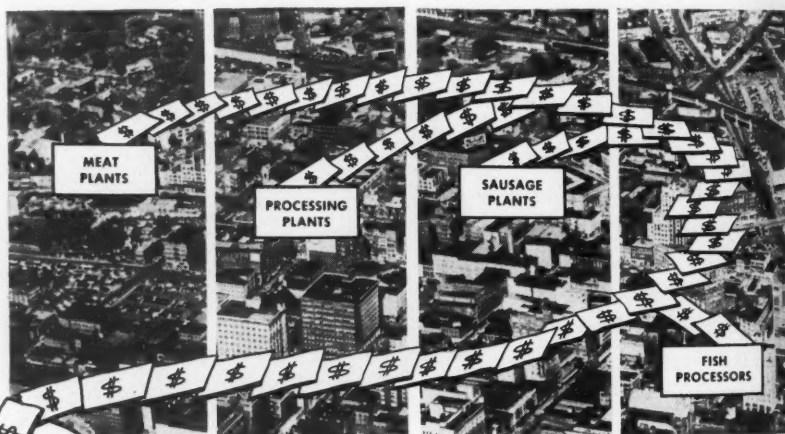
By Western standards, the Soviet diet is monotonous and heavily overlaid with starchy foods, the USDA

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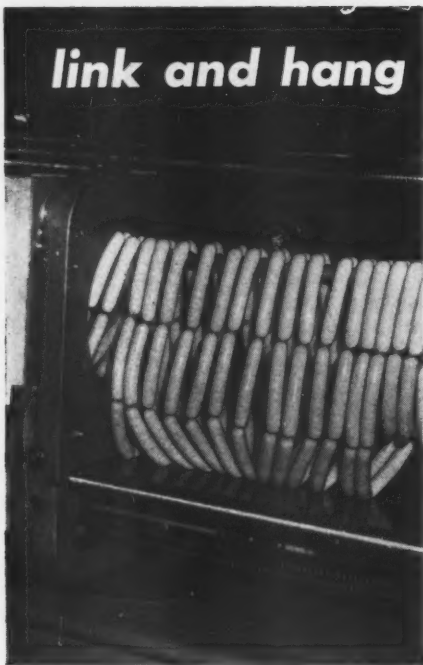
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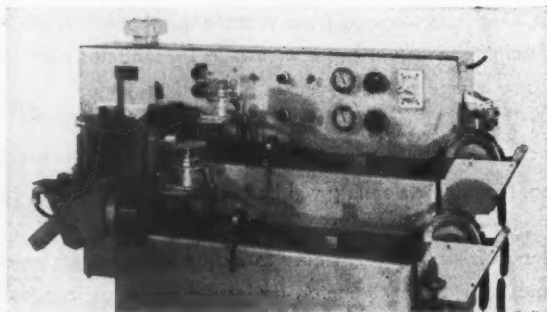
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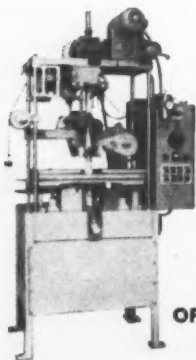
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report points out. The average Russian has almost three times as much flour and cereal products and more than three times as many potatoes available to him than the average U.S. consumer.

### K.'s Horsemeat Plea Gets 'Neigh' from Humphrey

A recent radio address by Nikita Khrushchev, in which the Soviet premier urged his listeners to consider horse breeding as a factor in meat production, drew a quick response in Congress from Sen. Hubert Humphrey (D-Minn.), who suggested that the Russian chief's comments on "tasty, nourishing and cheap" horsemeat are a reflection of recent failures in agricultural policies and other aspects of Soviet political doctrine.

During the broadcast from a Russian republic, Khrushchev promised that plans for a swift boom in the Soviet economy would be unveiled soon. Before urging an increase in horsemeat production, he declared that the Soviet Union is beginning to catch up to the United States in per capita production.

Commented Humphrey: "Coming a few weeks after the great pork shortage, and on the heels of continued failure in Chinese Communist food production, it seems to me that Mr. Khrushchev is hoping that Russians generally will piece out inadequate supplies of beef, pork, lamb and mutton with the 'tasty' steaks from the old gray mare.

"I recognize . . . that Mr. Khrushchev sought to limit his hearty endorsement of horsemeat as nourishing and tasty to the local market where, it was implied, they have had the habit of eating horsemeat in the past. But Mr. Khrushchev was on a national broadcast and he is enough of a pro to know that his enthusiastic endorsement of horsemeat would be understood as having been made to all Russians."

Suggesting that Khrushchev's headaches involve "much more than the question of eating horsemeat," Humphrey pointed to areas where the Russians are experiencing new political problems: Communist China, Africa, Albania and East Germany. Observing that American people are not in need of food, he reported that the U.S. has the highest per capita income in the world.

### Duty-Free Horsemeat

A bill (S-1718) to permit horsemeat to be imported without tariff has been approved by the Senate finance committee.

THE NATIONAL PROVISIONER, JULY 8, 1961



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8, 1961



## **"I love these heat-in-bag foods ...in pouches that show what I'm getting!"**

Transparent "Mylar"\* shows her exactly what's in the pouch—what kind, how much. When she's serving, transparent "Mylar" shows her when the package is empty so there's no hidden waste. Tough, boilable pouches of "Mylar" combined with polyethylene also give her—and you—complete protection against breaking and splitting, freezing and rough handling. Want to include illustrations and directions on the transparent pouch? "Mylar" prints clear and sharp—won't smear because the ink is sealed

between the polyethylene and "Mylar". Authorized Converters of Du Pont packaging films can supply pouches of "Mylar" for heat-in-bag packaging. For names, write Du Pont Company, Film Dept., FFR, Wilmington 98, Del.



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THE NATIONAL PROVISIONER, JULY 8, 1961

## On-Rail at Small Plant

[Continued from page 12]

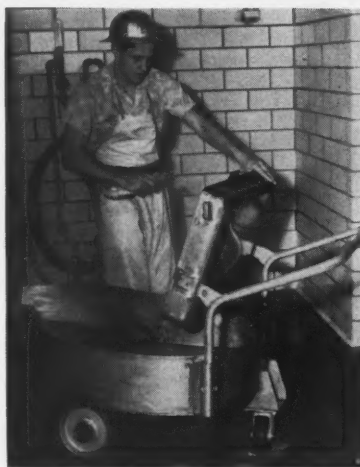
hind feet are deposited, as stated before, into a wide intake chute discharging into the inedible room.

**RAIL STOPS:** The bled animals arrive at the first of two high platform work stations. Properly-placed rail stops hold the carcass for the performance of work at all stations. For the first operation, skinning and cutting of the free foot, the animal is on the bleed rail.

The butcher then moves the weight of the animal to a transfer device, a hook attached to a powered drum chain. At this point the bleed rail juts in a loop toward the fixed frame supporting conveyor system, with the transferring device located between them.

A pneumatically-powered Jarvis cutter is used for the foot cutting operation.

The butcher then skins out and cuts the second foot. Afterward, he positions the carcass vertically with the transfer device until he can insert the beef trolleys and readily transfer the carcass onto the fixed Anco frame used in the dressing operations. He marks the hide, rips the tail, removes pizzles, cuts the aitch bone and drops the bung.



TILT-TYPE pluck pan is sterilized quickly with high pressure spray.

The frame has a constant spread that facilitates butchering operations and is fully swiveled for easy carcass positioning.

The frame, which arrives at the transfer point by gravity from a high point in the return leg of the second conveyor system, is allowed to come into position by clearing the system's rail stops.

The second butcher on the high

platform, which is 6½ ft. from the floor, skins out the flanks, rumps and starts backing at the small of the back. He performs his work, as do the other hide skimmers, with a Jarvis powered knife. With a pneumatic tail puller, he subsequently skins out the tail.

The rail system then makes a 90-deg. turn and the carcass glides down to the first of the Anco hydraulic work platform stations.

The platform has a frame for holding a Gardner-Denver balancer supporting the Kentmaster brisket opening saw. The butcher rips open the balance of the hide, cuts the brisket and, with a powered knife, performs the rimming operation and skins out half of the shank area.

**SECOND PLATFORM:** The rail turns and the carcass glides to the second hydraulic platform where the butcher clears the rosette and does the backing.

Afterward, the carcass arrives at the final dehiding station. Here, at floor level, the butcher skins out the balance of the shanks and neck and drops the hide. He dumps the hide into a vented chute which drops it at the takeup in the hide cellar.

The carcass passes on to the next stop, the eviscerating station, where a piston mounted cutout rail section

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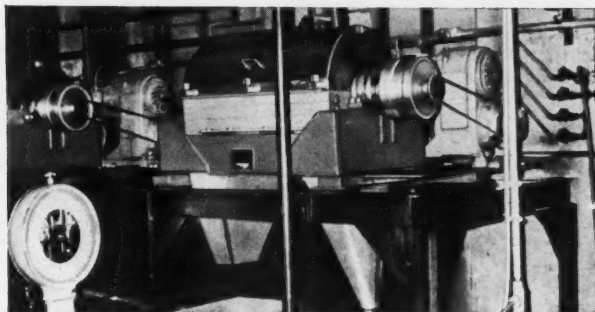
## CENTRIFUGAL SKILL AT WORK

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| Amino Acid    | Centrifugally-<br>Defatted<br>Meat Tissue —<br>17% Protein | Pork Trimmings<br>10.2% Protein |
|---------------|--|---------------------------------|
| Arginine      | 1.25%  | 0.70%                           |
| Histidine     | 0.20%  | 0.33%                           |
| Lysine        | 0.83%  | 0.79%                           |
| Isoleucine    | 0.80%  | 0.67%                           |
| Leucine       | 0.41%  | 0.64%                           |
| Methionine    | 0.23%  | 0.28%                           |
| Phenylalanine | 0.50%  | 0.41%                           |
| Threonine     | 0.41%  | 0.41%                           |
| Valine        | 0.63%  | 0.61%                           |
| Tryptophan    | 0.16%  | 0.10%                           |



Meat's April issue carried an address by J. A. Dalve, Research Director, The E. Kahn's Sons Co., in which he analyzed before the 41st Annual Meeting of the Meat Packers Council of Canada the economical effects of low temperature rendering by Sharples.

A comparison table was presented by Mr. Dalve which indicated the potential possessed by the proteins via comparison of centrifugally-defatted tissue with 50% pork trimmings.

"Note", says Mr. Dalve, "that in the essential amino acids this material shows value equal to or exceeding those of pork trimmings".

Sharples is today serving the meat industry with installations in over 60 nationally known companies. For the many savings which you will realize with the Sharples centrifuge for trimming meat write today for bulletin outlining the many advantages offered by Sharples.

*You Made Sharples First!*



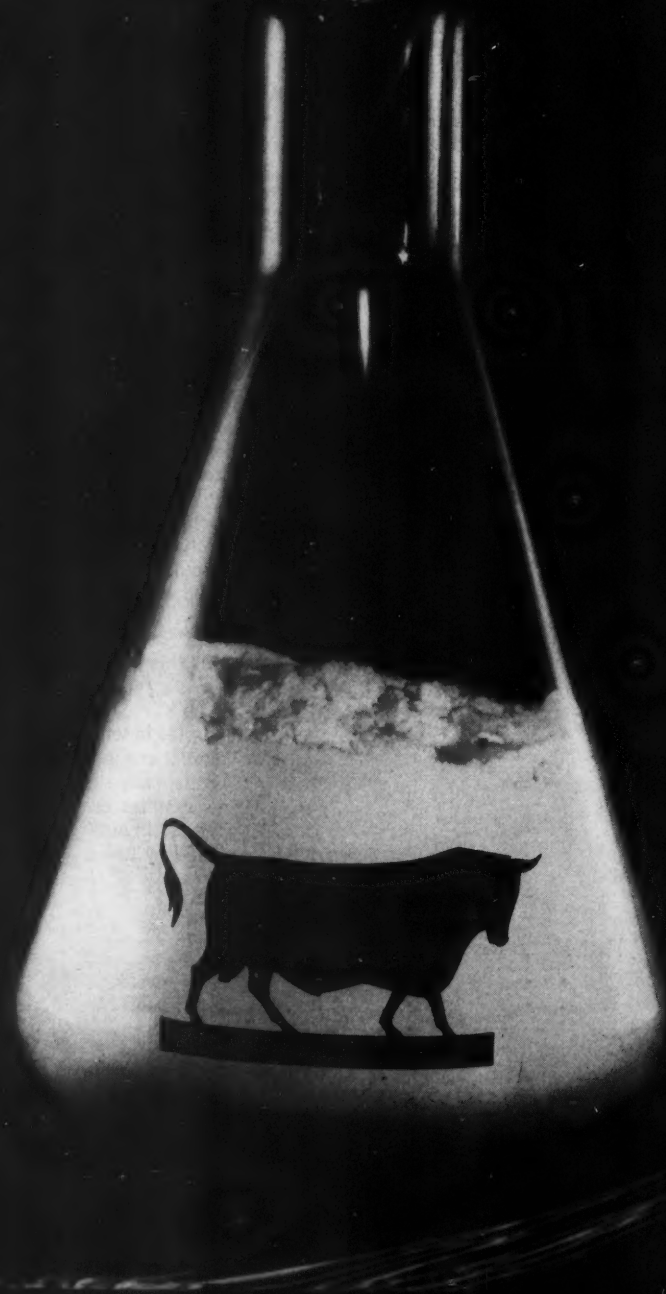
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Influenced by rainfall, temperature and soil conditions, grains are never uniform—they vary from shipment to shipment, from season to season. That's why every pound of incoming cereal is checked, analyzed, evaluated. Only then are the five constituents (corn, wheat, rye, rice, oats) blended together—to take full advantage of their combined capacities for absorption and retention of moisture and meat juices.

Only in Bull Meat Brand Binder can you depend upon such scientific, continuous quality controls. Only with Bull Meat Brand Binder can you depend upon such productive, profitable performance.

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is lowered to the desired height to allow the eviscerator to remove the organs. The trolley is locked into position by two wedge wings that are cleared when the cutout is back in home position.

This lowering device allows the butcher to drop the animal to any easy-to-reach position. It permits him to compensate for differences in animal length.

The butcher deposits the organs into a stainless steel viscera inspection pan truck. The rail makes another 90-deg. turn and comes to the splitting and trolley transfer station. This station has another hydraulic work platform equipped with a holding frame supporting the balancer suspended B & D carcass splitter. The eviscerator moves with the carcass to this station and makes the split and, with a Jarvis scribing knife, the scribe.

He then activates the trolley transferring device, which is another piston mounted rail cutout section. He lowers the split sides until the trolley wheels are engaged by the third rail system, the final dressing station on which the beef sides travel.

After the sides are on the rail, which is 14 ft. 10 in. high at this point and glides down to 11 ft. at the cooler door discharge section, the eviscerator brings the cutout section with the frame back to home position. He clears the stop and the frame glides down into the screw takeup section that brings the frame to the high point again for its gravity-induced travel back to the carcass transfer station located by the high platform.

The screw, powered by a small electrical motor, is constantly operating during the kill and its clearance is set in relation to rail so that it engages the frame's hanger and propels it forward.

**INSPECTION STATION:** On the third rail system, the sides are advanced to the final MID inspection station, which is furnished with another hydraulic work platform. The high fixed platform butcher trims the areas, if any, indicated by the inspector.

The carcass then glides to the scale. Weighing is done by the low wash and shroud man who also helps with head workup. The head workup table is in back of the wash and shroud platforms.

After being weighed, the carcass passes through the high and low wash and shroud stations and then is pushed into the cooler.

The employee who operates the viscera inspection pan truck dis-

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- ✓ 9. Knife, cleaver sterilizer and drinking fountain optional extras
- ✓ 10. Designed especially for meat processing plants

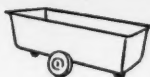
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Stainless steel hand truck bodies are proof against almost all conditions found in packing and processing plants but, until the development of the Neotread Wheel, the maintenance cost of hand trucks was excessively high.

## NEOTREAD WHEELS ARE STANDARD ON ALL ST. JOHN ROLLING EQUIPMENT

St. John stainless steel hand trucks have slogged around on floors covered with brine, fats, water and other corrosive substances for many years—their Neotread Wheels, some of them in daily operation for 10 years or more, show virtually no signs of use—a record not even remotely approached by other wheels.

When specifying new or replacement rolling equipment for your plant, be sure to get the St. John low maintenance cost facts. Write for them today.

Neotread Wheels and Casters for replacement of your present equipment are available in a complete range of sizes from 4 to 20 inches in diameter.

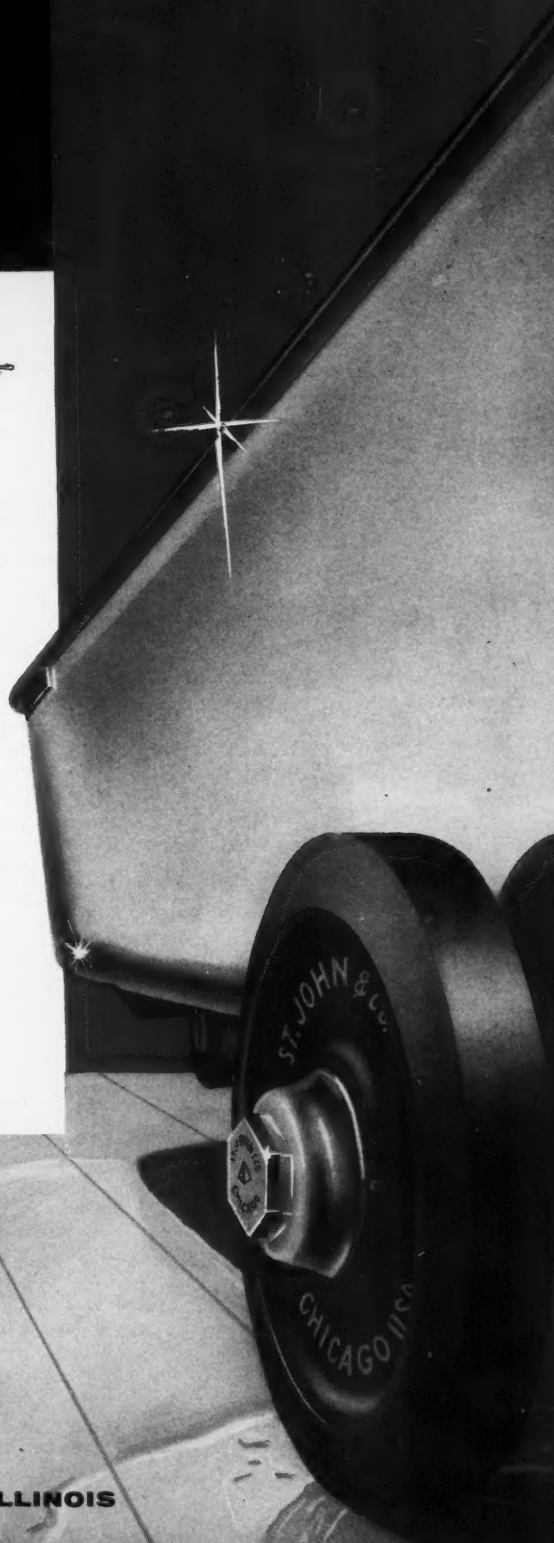
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NP-7-81

tributes the pluck section to the pluck workup table, hangs the tongues and fancy meats, brings the heads to the head workup table and spreads the head and cheek meat.

He also dumps the paunch section into a chute located in the sterilization alcove and sterilizes the pan truck. This stainless steel truck has a hinged pluck pan that facilitates sterilizing. The operator simply tilts the pan as he washes it with a high pressure spray.

The chute area also is used to handle condemned carcasses and viscera, which arrive at the separation table in the inedible holding room. The dressing floor is tiled to 11 ft. and the ceiling is precast cement set on steel trusses.

The Hoppers plant contains one general cooler which is refrigerated by a large Marlo floor-mounted unit cooler. The hot shrouded sides are held on one side of the cooler and the unshrouded chilled sides on the other. By shipping the beef on the day after it is dressed, the firm can keep beef moving forward and holds the shrink to an acceptable level, Lloyd Woudstra explains.

**TWO TRUCK AREAS:** The cooler has a capacity for 200 head on its nine rails, which are interconnected with LeFiell switches. It has two truck loading areas equipped with Jamison sliding cooler doors. One part of the cooler holds the offal packing table.

Hoppers ships most of its production via reefer trucks into the Chicago market.

The lower level houses power, waste treatment, hide curing and salt storage facilities.

The inedible holding room, which faces the paved drive, has overhead slideaway doors on one side. The various inedible products arrive in this room via 18-in. chutes. Some, such as feet and pizzles, are screw conveyor discharged into drums. Others, like the paunch, arrive on the workup table. An employee sorts these items and opens the paunch. These fibrous materials discharge into a North Rotary Screen which dewater and entrains them.

The clarified liquids, along with effluent from the plant, flow through a baffled catch basin before discharging. Blood from the kill is collected in a tank located in the basement and is blown at the end of the day into containers furnished by a local renderer.

Refrigeration is furnished by a self-contained Vilter system; steam is generated by a Kewanee boiler. The firm has an Aurora Pump condensate return system.

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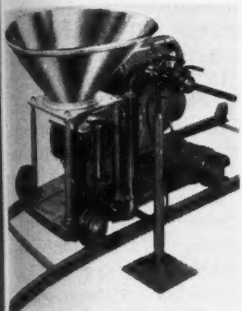
**"The Yellow Sheet"**

**15 W. Huron St. Chicago 10**

# NEW EQUIPMENT and Supplies

Further information on equipment and supplies may be obtained by writing to manufacturer direct or writing The Provisioner, using key numbers and coupon below.

**CONTINUOUS FILLER (NE 1051):** Designed to meet needs of small and medium sausage operations, unit is smaller version of high-volume continuous filler manufactured by John E. Smith's



Sons Co., Buffalo, N.Y. Filler has production rate of 5,000 lbs. per hour, providing maximum capacity in minimum of floor space. When installed with wheels and track, continuous wiener filling operation can be followed immediately by continuous bologna filling operation, and vice versa. Stainless rotary pump gives non-pulsating continuous flow with precision control of delivery.

**PORK LOIN PAPER (NE 1055):** Introduced by West Carrollton Parchment Co., West Carrollton, O., wrapping paper is designed to maintain freshness of pork loins, butts and shoulders and, at the same time, to allow passing off of surface moisture. Use of pure, odorless, tasteless white mineral oil, plus added wet strength, allows easy stripping of paper from meat without lint or fiber re-

maining on product. Paper is available in all standard size sheets and in 31-, 36- and 40-lb. weights.

**MEAT TANK (NE 1058):** Thick-walled polyethylene container for use in meat packing and processing plants is a result of new polyethylene technology called "powder molding." Lightweight tank combines strength with resistance to meat and other food juices, chemicals, acids and alkali solutions. Container has



smooth, clean, seamfree construction and is virtually unaffected by temperature variations. It can be moved easily by conventional fork lift trucks and stacked rapidly and safely. Made by Amos Thompson Corp., Edinburg, Ind., tank is available in standard size or special sizes for quantity orders.

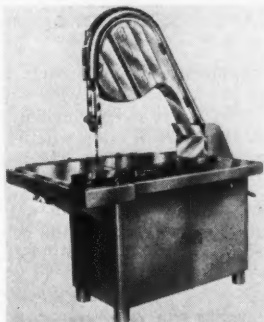
**FOIL CONTAINER (NE 1054):** Combination of wrinkle-free foil container and snap-on plastic cover for packaging of luncheon meats is said to offer product protection and consumer convenience. Foil minimizes color changes and retains flavor and moisture

of product. Cover offers complete product visibility and permits consumer to reclose package easily for maintenance of product



quality after purchase. Color or pattern design can be applied to container. Ekco-Alcoa Containers Inc., Wheeling, Ill., is the manufacturer.

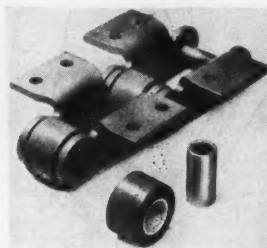
**MEAT CUTTER (NE 1053):** Power meat cutter is designed for large-volume meat production needs of packinghouses, purveyors and custom meat processors. Cutting clearance is 30 in. wide and 17 in. high. Standard equipment table is 1,075 sq. in.; sliding table (outside) is 17½ in.



wide and 25½ in. long; sliding table (inside) is 24 in. wide and 25½ in. long. Weighing 931 lbs., cutter is powered by 3-hp. electric motor. Manufacturer is The Biro Mfg. Co., Marblehead, Ohio.

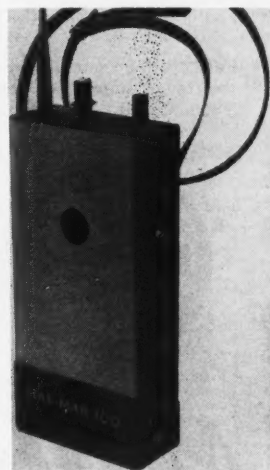
**CONVEYOR ROLLERS (NE 1056):** Engineered and designed for the packing industry by Chain Belt Co., Milwaukee, steel conveyor chains feature Delrin-bushed rollers. Delrin, a plastic product which is highly resistant to moisture, retains its strength

and size when wet. It is corrosion-resistant and is used together with stainless steel bushings in the new rollers. Manufacturer says rollers need little or no lubrication. They oper-



ate quietly and can be cleaned continuously with water at temperatures up to 180° F. They also can be steam-cleaned when necessary.

**INDUSTRIAL RADIO (NE 1014):** Fully-transistorized, two-way radio is time- and labor-saving device for communication among supervisory personnel, job foremen and equipment operators. Normal range is up to 1 mile but can be increased. Unit features seven transistors and a large 3-in. speaker-mike; it can be operated up



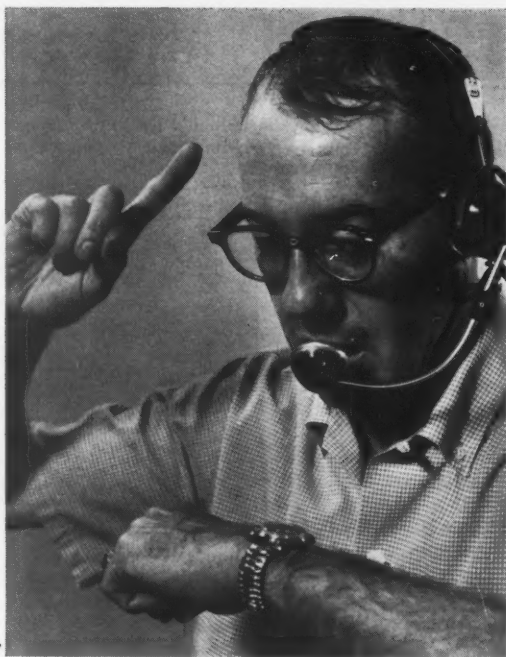
to 50 hours on 9-volt rechargeable battery. Introduced by Rae-Mar Electronics, Inc., El Monte, Cal., radio requires no operator's license, manufacturer says.

Use this coupon in writing for further information on New Equipment. Address The National Provisioner, 15 W. Huron St., Chicago 10, Ill., giving key numbers only (7-8-61).

Key Numbers .....  
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THE NATIONAL PROVISIONER, JULY 8, 1961

# COUNTDOWN



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**EVERY TIME** you need our service, a phone call or a telegram will start our "Countdown" and cut your downtime to the bare minimum. You'll find it pays to call on Hantover . . . **EVERY TIME**.



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### New WSMMPA President

[Continued from page 13]

dustry advisory committee. In recent years, he has served on the intra-industry committee, composed of representatives of the AMI, NIMPA and WSMMPA, which concerned itself with industry-wide problems.

**NEW PRESIDENT:** Liljenquist has been the association's Washington representative since April, 1946, and a vice president of WSMMPA since February, 1958. As president and general manager, he will continue to have headquarters in Washington, D. C., but will spend part of his time each month in WSMMPA's main office in San Francisco.

A native of Salt Lake City, Utah, president Liljenquist grew up in Idaho and was graduated from the University of Idaho in 1938 with a bachelor of science degree in agriculture. He later received a law degree from George Washington University. He served as agricultural agent for 19 Pueblo Indian tribes in New Mexico before joining the U. S. Department of Agriculture as an agricultural economist in April, 1941. During World War II, he was a lieutenant in the Navy, serving in the Pacific with the Seventh Fleet.

Liljenquist is a director of the American Society of Association Executives and of Livestock Conservation, Inc., and is secretary of the recently-formed Packers and Stockyards Industries Committee.

Norman H. Maffitt, who served more than eight years as assistant to WSMMPA president and general manager Forbes, was named executive assistant to the new president at last week's board meeting. He will be in charge of the San Francisco office.

President Liljenquist also will be assisted by Fred L. Ritter, WSMMPA northwestern representative at Portland, Ore., and Louis Moses, southern representative at Los Angeles. Both have served the association for several years.

The board passed a resolution expressing deep sorrow at the death of E. Floyd Forbes.

"He played a vital part in the work of the association and won the affections and high regard of its many members," the resolution says. "In his death, the members, directors, officers and staff have all suffered great personal loss. It is our desire that Mrs. Forbes continue her deep interest in the affairs of the association and attend our convention and other special meetings where the wives of members are present."



# ALL MEAT . . . output, exports, imports, stocks

## Meat Production Recovers From Three-Month Low

Production of meat under federal inspection for the week ended July 1 rose slightly to 416,000,000 lbs. from the three-month low of 413,000,000 lbs. for the previous week, and amounted to about 13,000,000 lbs. larger than for the same week of last year. Slaughter of all meat animals, except sheep and lambs, recovered from the previous week's slump. However, compared with last year, calf kill was down. Cattle slaughter held onto its lead over last year, while hog slaughter fell behind the 1960 count. The spread in slaughter of sheep and lambs appears to be narrowing. Estimated slaughter and meat production by classes appear below as follows:

| BEEF          |            |                      | PORK (Excl. lard) |                      |  |
|---------------|------------|----------------------|-------------------|----------------------|--|
| Week Ended    | Number M's | Production Mil. lbs. | Number M's        | Production Mil. lbs. |  |
| July 1, 1961  | 395        | 237.4                | 1,075             | 155.8                |  |
| June 24, 1961 | 390        | 234.4                | 1,065             | 155.5                |  |
| July 2, 1960  | 379        | 221.4                | 1,115             | 157.8                |  |

| VEAL          |            |                      | LAMB AND MUTTON |                      |  | TOTAL MEAT PROD. |                      |  |
|---------------|------------|----------------------|-----------------|----------------------|--|------------------|----------------------|--|
| Week Ended    | Number M's | Production Mil. lbs. | Number M's      | Production Mil. lbs. |  | Number M's       | Production Mil. lbs. |  |
| July 1, 1961  | 81         | 10.7                 | 265             | 12.2                 |  | 346              | 22.9                 |  |
| June 24, 1961 | 78         | 10.3                 | 270             | 12.4                 |  | 348              | 22.7                 |  |
| July 2, 1960  | 88         | 11.5                 | 259             | 11.8                 |  | 347              | 23.3                 |  |

1960-61 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.  
1959-61 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

| AVERAGE WEIGHT AND YIELD (LBS.) |       |         |      |         |  |
|---------------------------------|-------|---------|------|---------|--|
| CATTLE                          |       |         | HOGS |         |  |
| Week Ended                      | Live  | Dressed | Live | Dressed |  |
| July 1, 1961                    | 1,046 | 601     | 252  | 145     |  |
| June 24, 1961                   | 1,045 | 601     | 254  | 146     |  |
| July 2, 1960                    | 1,018 | 584     | 247  | 142     |  |

| CALVES        |      |         | SHEEP AND LAMBS |         |  | LARD PROD. |           |  |
|---------------|------|---------|-----------------|---------|--|------------|-----------|--|
| Week Ended    | Live | Dressed | Live            | Dressed |  | Per cwt.   | Mil. lbs. |  |
| July 1, 1961  | 240  | 132     | 94              | 46      |  | —          | 35.2      |  |
| June 24, 1961 | 240  | 132     | 95              | 46      |  | —          | 34.7      |  |
| July 2, 1960  | 238  | 131     | 93              | 46      |  | 13.5       | 37.1      |  |

a large reduction in stocks and profitable manufacturing operations caused by lower prices on canning quality beef. Historically, Australia is a large producer of canned meats.

Australian production of canned meats by items in January-March, 1960-61, with percentage changes, are listed below in 000 lbs. as follows:

| Type             | January-March 1960 | January-March 1961 | Per cent change |
|------------------|--------------------|--------------------|-----------------|
| Corned beef      | 1,991              | 3,412              | + 71.4          |
| Beef loaf        | 4,785              | 5,268              | + 10.1          |
| Other beef       | 5,533              | 10,060             | + 81.8          |
| Corned mutton    | 3,335              | 3,978              | + 19.2          |
| Other mutton     | 5,580              | 8,944              | + 60.3          |
| Bacon, ham       | 1,494              | 2,464              | + 64.9          |
| Other pork       | 146                | 412                | + 182.2         |
| Camp pie         | 2,972              | 9,694              | + 225.8         |
| Other mixed      | 1,001              | 9,164              | + 815.5         |
| Sausage          | 157                | 1                  | -               |
| Meat, vegetables | 1,935              | 5,071              | + 142.4         |
| Totals           | 28,929             | 58,457             | + 102.0         |

<sup>1</sup> Includes meat and vegetables, except meat-based baby foods, pork and beans and similar packs with negligible meat content. For 1961, meat and vegetables include sausage.

## Fats, Oils Shortage in Cuba; Castro Announces Rationing

Rationing of animal fats and vegetable oils has been instituted in Cuba until the present shortage has been solved. The rationing may last a year or more, according to Fidel Castro's announcement. The rationing is expected to reduce consumption by about 40 per cent.

The shortage, which has been growing gradually for some time, was worsened by last week's embargo by a Miami, Fla., firm of 12 carloads of lard that had been en route to Cuba.

Castro called the embargo the latest act of "imperialist aggression," and added that Cubans will have to restrict their consumption to one pound of oil and one pound of lard per person per month. Normal consumption is about 40 1/4 lbs. of fats per person per year.

## F. I. SLAUGHTER BY REGIONS

United States federally inspected slaughter by regions in May, 1961, (totals compared) was reported in 000's by the USDA as follows:

|                   |       |     |       |       |
|-------------------|-------|-----|-------|-------|
| N. Atl. states    | 190   | 102 | 494   | 181   |
| S. Atl. states    | 48    | 39  | 331   | ...   |
| N.C. states-East. | 271   | 100 | 1,177 | 89    |
| N.C. states-N.W.  | 570   | 45  | 2,183 | 363   |
| N.C. states-S.W.  | 179   | 11  | 564   | 96    |
| S. Cent. states   | 207   | 59  | 544   | 258   |
| Mountain states   | 137   | 2   | 95    | 147   |
| Pacific states    | 222   | 23  | 209   | 223   |
| Totals, May, '61  | 1,754 | 381 | 5,597 | 1,358 |
| Totals, May, '60  | 1,606 | 378 | 5,483 | 1,110 |

## U. S. LARD STOCKS

United States lard stocks held in warehouses, factories and packing-houses, refrigerated and non-refrigerated, totaled 153,500,000 lbs. on May 31, compared with 153,100,000 lbs. a month before and 149,800,000 lbs. on the same date a year earlier.

## Says Polyethylene Market

### Will Soon Hit 1.6 Billion Lbs.

American-produced conventional polyethylene will be serving a 1,600,000,000-lb. market by 1965, according to Vincent D. McCarthy, director of plastics sales of U.S. Industrial Chemicals Company,

"This represents an average growth rate of 7 per cent per year between 1961 and 1965 as contrasted to the 25 per cent growth rate that prevailed in the late 1950's—a clear indication that the industry has matured, although there is still reasonable growth ahead," McCarthy added. "However, rated production capacity for conventional polyethylene today is close to 1,700,000,000 lbs., or already large enough to handle the 1965 projected demand." Polyethylene is widely used in packaging of meats and other livestock products.

## Exports Absorb 24 Per Cent Of U. S. Lard Output in 1960

The United States exported about 24 per cent of its total lard production during 1960, according to the Foreign Agricultural Service. U. S. production of 2,568,000,000 lbs. of lard in 1960 was 37 per cent of the

world's total lard production volume.

The U. S. exported 620,000,000 lbs. of lard last year, the largest U. S. export volume since 1956 despite the fact that U. S. production was down.

U. S. lard exports accounted for 69 per cent of the world lard trade in 1960. Most of the remainder came from the Netherlands, with 13 per cent, and France, with 10 per cent.

The United Kingdom and Cuba were the principal lard importers and together received 77 per cent of the total world shipments. West Germany, Peru and Japan purchased two-thirds of the remainder.

## Australia 3-Month Canned

### Meat Output 102% Above '60

Australian production of canned meats in the first quarter of this year totaled 58,457,000 lbs. for a 102 per cent increase over last year's volume of 28,929,000 lbs. in the same three months, the Foreign Agricultural Service has reported. Production of some individual items containing mixed meats rose by as much as 815 per cent in the period.

Factors which influenced production of canned meat were said to include reduced production and strong export demand which caused

# PROCESSED MEATS . . . SUPPLIES

## May Meat Processing Volume Suggests Slight Decrease On The Average From Rate Last Year

PROCESSORS of meats and meat foods slowed their operations in the five weeks covered in the U.S. Department of Agriculture report for May. Total volume of all items processed at 1,792,756,000 lbs. averaged a shade smaller weekly than the 1,439,375,000 lbs. handled in four

weeks for the same month, last year.

Sausage output, which for several months has ranged well above a year earlier, was down somewhat from last year's average rate. Total volume of sausage turned out in the five weeks was 175,209,000 lbs. compared with 149,893,000 lbs. last year.

Volume of bacon sliced and lard rendered suggested more concentration in that direction than last year, considering the smaller amount of the raw material available. The drop in the average production rate of the two products has not been so great percentage-wise as the decline in hog slaughter through the first five months of this year.

### MEATS AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—APRIL 30, THROUGH JUNE 3, 1961, COMPARED WITH FOUR-WEEK PERIOD, MAY 1 THROUGH 28, 1960

|  | Apr. 30-June 3<br>1961 | May 1-28<br>1960     | 22 Weeks<br>1961     | 21 Weeks<br>1960     |
|--|------------------------|----------------------|----------------------|----------------------|
| <b>Placed in cure—</b>                                 |                        |                      |                      |                      |
| Beef   | 14,869,000             | 12,809,000           | 67,439,000           | 65,271,000           |
| Pork   | 318,114,000            | 263,805,000          | 1,335,892,000        | 1,394,178,000        |
| Other  | 1,043,000              | 311,000              | 3,645,000            | 1,147,000            |
| <b>Smoked and/or dried—</b>                            |                        |                      |                      |                      |
| Beef   | 4,448,000              | 3,903,000            | 18,745,000           | 20,007,000           |
| Pork   | 243,642,000            | 196,969,000          | 1,013,261,000        | 1,018,224,000        |
| <b>Cooked Meat—</b>                                    |                        |                      |                      |                      |
| Beef   | 9,430,000              | 7,309,000            | 39,947,000           | 36,613,000           |
| Pork   | 22,877,000             | 21,487,000           | 97,384,000           | 108,093,000          |
| Other  | 356,000                | 155,000              | 1,536,000            | 1,116,000            |
| <b>Sausage—</b>  |                        |                      |                      |                      |
| Fresh finished   | 21,077,000             | 16,410,000           | 104,911,000          | 111,528,000          |
| To be dried or semi-dried                              | 12,592,000             | 10,018,000           | 53,918,000           | 51,064,000           |
| Franks, wieners  | 73,875,000             | 63,909,000           | 285,584,000          | 271,963,000          |
| Other, smoked, or cooked                               | 67,665,000             | 57,556,000           | 282,323,000          | 267,134,000          |
| Total sausage  | 175,209,000            | 149,893,000          | 726,736,000          | 701,689,000          |
| Loaf, head cheese, chill, jellied prod.                | 20,689,000             | 17,520,000           | 83,312,000           | 80,805,000           |
| Steaks, chops, roasts                                  | 64,336,000             | 49,591,000           | 262,493,000          | 248,212,000          |
| Meat extract   | 63,000                 | 89,000               | 417,713,000          | 1,068,000            |
| Sliced bacon   | 96,893,000             | 81,802,000           | 417,349,000          | 420,042,000          |
| Sliced, other  | 31,918,000             | 25,788,000           | 129,394,000          | 117,051,000          |
| Hamburger  | 21,687,000             | 15,902,000           | 88,158,000           | 81,491,000           |
| Miscellaneous meat product                             | 22,653,000             | 15,229,000           | 93,737,000           | 82,099,000           |
| Lard, rendered   | 205,258,000            | 164,686,000          | 877,706,000          | 894,652,000          |
| Lard, refined  | 160,082,000            | 125,400,000          | 634,699,000          | 664,388,000          |
| Oleo stock   | 6,660,000              | 5,397,000            | 28,127,000           | 29,799,000           |
| Edible tallow  | 44,708,000             | 29,581,000           | 183,346,000          | 144,120,000          |
| Compound containing animal fat                         | 76,030,000             | 61,218,000           | 346,124,000          | 324,950,000          |
| Oleomargarine containing animal fat                    | 12,520,000             | 8,306,000            | 54,357,000           | 61,595,000           |
| Canned product (for civilian use and Dept. of Defense) | 237,273,000            | 180,224,000          | 1,116,992,000        | 1,042,225,000        |
| <b>Totals*</b>   | <b>1,792,756,000</b>   | <b>1,439,375,000</b> | <b>7,634,191,000</b> | <b>7,540,249,000</b> |

\*These figures represent "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then smoking, slicing.

### MEATS AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION, APRIL 30 THROUGH JUNE 3, 1961

|  | Pounds of Finished Product—                    | Consumer Packages                    |
|--|--|--------------------------------------|
|  | Slicing and Institutional Sizes 3 lbs. or over | Consumer Packages Sizes under 3 lbs. |
| Luncheon meat  | 13,533,000                                     | 17,681,000                           |
| Canned hams  | 29,124,000                                     | 357,000                              |
| Corned beef hash   | 211,000  | 5,182,000                            |
| Chili con carne  | 511,000  | 6,828,000                            |
| Viennas  | 106,000  | 4,836,000                            |
| Franks, wieners in brine                                     | 215,000  | 481,000                              |
| Deviled ham  | 1,020,000                                      | 1,102,000                            |
| Other potting or deviled meat food products                  |  | 2,751,000                            |
| Tamales  | 80,000   | 1,309,000                            |
| Sliced dried beef  | 26,000   | 285,000                              |
| Chopped beef   |  | 289,000                              |
| Meat stew (all product)                                      | 144,000  | 9,836,000                            |
| Spaghetti meat products                                      | 317,000  | 11,641,000                           |
| Tongue (other than pickled)                                  | 35,000   | 105,000                              |
| Vinegar pickled products                                     | 822,000  | 1,302,000                            |
| Bulk sausage   |  | 430,000                              |
| Hamburger, roasted or corned beef, meat and gravy            | 910,000  | 12,698,000                           |
| Soups  | 2,201,000                                      | 63,534,000                           |
| Sausage in oil   | 452,000  | 485,000                              |
| Tripe  |  | 441,000                              |
| Brains   |  | 246,000                              |
| Loins and picnic   | 2,146,000                                      | 138,000                              |
| All other meat with meat and/or meat by-products—20% or more | 1,510,000                                      | 5,996,000                            |
| Less than 20%  | 941,000  | 27,484,000                           |
| <b>Totals</b>  | <b>52,362,000</b>                              | <b>175,420,000</b>                   |

### DOMESTIC SAUSAGE

|   |             |
|---|-------------|
| Pork, sausage, bulk (f.o.b. Chgo.)          |             |
| in 1-lb. roll                               | 36 @ 39     |
| Pork sausage, sheep casing                  | 53½ @ 61    |
| Franks, sheep casing                        |             |
| in 1-lb. package                            | 64 @ 70     |
| Franks, skinless, 1-lb.                     | 49½ @ 52½   |
| Bologna ring, bulk                          | 50½ @ 56½   |
| Bologna, a.c., bulk                         | 41 @ 42½    |
| Smoked liver, a.c., bulk                    | 55 @ 59     |
| Smoked liver, a.c., bulk                    | 40 @ 45     |
| Polish sausage, self-service pack           | 66 @ 73     |
| New Eng., lunch spec.                       | 64½ @ 70½   |
| Olive loaf, bulk                            | 47½ @ 53    |
| Blood, tongue, n.c.                         | 53½ @ 66    |
| Blood, tongue, a.c.                         | 47½ @ 64    |
| Pepper loaf, bulk                           | 51½ @ 67    |
| Pickle & pimento loaf                       | 41½ @ 54    |
| Bologna, a.c., sliced (del'd)               |             |
| 6, 7-oz. pack, doz.                         | 2.67 @ 3.60 |
| New Eng. lunch spec., sliced, 6, 7-oz. doz. | 4.17 @ 4.92 |
| Olive loaf, sliced, 6, 7-oz. doz.           | 3.02 @ 3.84 |
| P.L. sliced, 6-oz., doz.                    | 2.87 @ 4.80 |
| P.&P. loaf, sliced, 6, 7-oz., dozen         | 2.87 @ 3.60 |

### DRY SAUSAGE

|                     |             |
|---------------------|-------------|
| (Lcl., lb.)         |             |
| Cervelat, hog bungs | 1.11 @ 1.13 |
| Thuringer           | 66 @ 68     |
| Farmer              | 75 @ 77     |
| Holsteiner          | 90 @ 92     |
| Salami, B.C.        | 1.01 @ 1.03 |
| Salami, Genoa style | 1.11 @ 1.13 |
| Salami, cooked      | 52 @ 54     |
| Pepperoni           | 91 @ 93     |
| Sicilian            | 1.05 @ 1.07 |
| Goteborg            | 94 @ 96     |
| Mortadella          | 77 @ 79     |

### CHGO. WHOLESALE SMOKED MEATS

|   |       |
|---|-------|
| Wednesday, July 5, 1961                                 | (av.) |
| Hams, to-be-cooked, 14/16, wrapped                      | 47    |
| Hams, fully cooked, 14/16, wrapped                      | 48    |
| Hams, to-be-cooked, 16/18, wrapped                      | 46    |
| Hams, fully cooked, 16/18, wrapped                      | 47    |
| Bacon, fancy, de-rind, 8/10 lbs., wrapped               | 47    |
| Bacon, fancy, sq. cut. seedless, 10/12 lbs. wrapped     | 45    |
| Bacon, No. 1 sliced, 1-lb. heat seal, self-service, pk. | 54    |

### SPICES

|  |              |
|--|--------------|
| (Basis Chicago, original barrels, bags, bales) | Whole Ground |
| Allspice, prime                                | 86           |
| Resifted                                       | 99           |
| Chili pepper                                   | 58           |
| Chili powder                                   | 59           |
| Cloves, Zanzibar                               | 59           |
| Ginger, Jamaica                                | 45           |
| Mace, fancy Banda                              | 3.10         |
| East Indies                                    | 2.35         |
| Mustard flour, fancy                           | 43           |
| No. 1  | 38           |
| West Indies nutmeg                             | 1.60         |
| Paprika, American, No. 1                       | 38           |
| Paprika, Spanish, No. 1                        | 80           |
| Cayenne pepper                                 | 63           |
| Pepper:  |              |
| Red, No. 1                                     | 59           |
| Black  | 62           |
| White  | 70           |

### SAUSAGE CASINGS

|   |             |
|---|-------------|
| (Lcl prices quoted to manufacturers of sausage) |             |
| Beef rounds: (Per set)                          |             |
| Clear, 29/35 mm.                                | 1.25 @ 1.50 |
| Clear, 35/38 mm.                                | 1.30 @ 1.50 |
| Clear, 35/40 mm.                                | 1.10 @ 1.40 |
| Clear, 38/40 mm.                                | 1.35 @ 1.60 |
| Not clear, 40 mm./up                            | 1.00 @ 1.10 |
| Not clear, 40 mm./dn                            | 80 @ 85     |
| Beef weasands: (Each)                           |             |
| No. 1, 24 in./up                                | 15 @ 18     |
| No. 1, 22 in./up                                | 13 @ 18     |
| Beef middles: (Per set)                         |             |
| Ex. wide, 2½ in./up                             | 3.75 @ 3.85 |
| Spec. wide, 2½-2½ in.                           | 2.75 @ 3.00 |
| Spec. med. 1½-2½ in.                            | 1.85 @ 2.10 |
| Narrow, 1½ in./dn                               | 1.10 @ 1.15 |
| Beef bung caps: (Each)                          |             |
| Clear, 5 in./up                                 | 42 @ 46     |
| Clear, 4½-5 inch                                | 34 @ 38     |
| Clear, 4-4½ inch                                | 21 @ 23     |
| Clear, 3½-4 inch                                | 15 @ 17     |
| Beef bladders, salted: (Each)                   |             |
| 7½ inch./up, inflated                           | 22          |
| 6½-7½ inch, inflated                            | 14          |
| 5½-6½ inch, inflated                            | 14          |
| Pork casings: (Per hank)                        |             |
| 29 mm./down                                     | 5.75 @ 6.10 |
| 29/32 mm.                                       | 5.75 @ 6.10 |
| 32/35 mm.                                       | 5.20 @ 5.30 |
| 35/38 mm.                                       | 4.10 @ 4.50 |
| 38/42 mm.                                       | 3.50 @ 3.75 |
| Hog bungs: (Each)                               |             |
| Sow, 34 inch cut                                | 66 @ 68     |
| Export, 34 inch cut                             | 60 @ 62     |
| Large prime, 34-in.                             | 46 @ 48     |
| Med. prime, 34-in.                              | 36 @ 38     |
| Small prime, 34-in.                             | 17 @ 19     |
| Middles, cap off                                | 72 @ 74     |
| Skip bungs                                      | 11 @ 12     |

|                           |             |
|---------------------------|-------------|
| Sheep casings: (Per hank) |             |
| 26/28 mm.                 | 3.50 @ 3.60 |
| 24/26 mm.                 | 5.35 @ 5.50 |
| 22/24 mm.                 | 4.25 @ 4.35 |
| 20/22 mm.                 | 3.65 @ 3.75 |
| 18/20 mm.                 | 2.79 @ 2.89 |
| 16/18 mm.                 | 1.55 @ 1.65 |

### CURING MATERIALS

|  |              |
|--|--------------|
| Nitrite of soda, in 400-lb. bbls, del. or f.o.b. Chgo.           | (Cwt.) 12.38 |
| Pure refined gran. nitrate of soda, f.o.b. N.Y.                  | 5.95         |
| Pure refined powdered nitrate of soda, f.o.b. N.Y.               | 10.95        |
| Salt, paper-sacked, f.o.b. Chgo. gran., carlots, ton             | 31.60        |
| Rock salt in 100-lb. bags, f.o.b. whse, Chgo.                    | 29.44        |
| Sugar:   |              |
| f.o.b. spot, N.Y.  | 6.59         |
| Refined standard cane gran., del'd, Chgo.                        | 9.417        |
| Packers curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2% | 8.69         |
| Dextrose, regular:   |              |
| Cerelose, (carlots, cwt.)  | 7.22         |
| Ex-warehouse, Chicago  | 7.17         |

### SEEDS AND HERBS

|                        |              |
|------------------------|--------------|
| (Lcl., lb.)            | Whole Ground |
| Caraway seed           | 26           |
| Cominos seed           | 35           |
| Mustard seed           | 40           |
| fancy                  | 20           |
| yellow Amer.           | 20           |
| Oregano                | 37           |
| Coriander,             |              |
| Morocco, No. 1         | 32           |
| Marjoram, French       | 54           |
| Sage, Dalmatian, No. 1 | 59           |

# FRESH MEATS... Chicago and outside

## CHICAGO

July 3, 1961

### CARCASS BEEF

|                                    |           |
|------------------------------------|-----------|
| Steers, gen. range: (carlots, lb.) |           |
| Choice, 500/600                    | 36½       |
| Choice, 600/700                    | 36        |
| Choice, 700/800                    | 35½ @ 35½ |
| Good, 500/600                      | 34 @ 34½  |
| Good, 600/700                      | 34        |
| Bull                               | 34        |
| Commercial cow                     | 28½       |
| Canner-cutter cow                  | 28½       |

### BEEF PRODUCTS

|                           |      |
|---------------------------|------|
| Tongues, No. 1, 100's     | 29   |
| Tongues, No. 2, 100's     | 26   |
| Hearts, regular, 100's    | 22   |
| Livers, regular, 100's    | 19½n |
| Livers, selected, 35/50's | 25n  |
| Tripe, scalded, 100's     | 6    |
| Tripe, cooked, 100's      | 8n   |
| Lips, unsalted, 100's     | 12½n |
| Lips, scalded, 100's      | 12½n |
| Melts                     | 5½   |
| Lungs, 100's              | 5½   |
| Udders, 100's             | 5n   |

### PRIMAL BEEF CUTS

|                        |           |
|------------------------|-----------|
| Prime:                 |           |
| Tr. loins, 50/70 (cl.) | 75 @ 90   |
| Sq. chuck, 70/80       | 29½ @ 30  |
| Armchux, 80/110        | 28½ @ 29  |
| Ribs, 25/35 (cl.)      | 53 @ 59   |
| Briskets, (cl.)        | 23 @ 24   |
| Navel, no. 1           | 11½ @ 12½ |
| Flanks, rough no. 1    | 13½       |
| Choice:                |           |
| Hindqtrs., 5/700       | 47½n      |
| Foreqtrs., 5/800       | 26½ @ 27  |
| Rounds, 70/90 lbs.     | 44        |
| Tr. loins, 50/70 (cl.) | 66 @ 73   |
| Sq. chuck, 70/90       | 29½ @ 30  |
| Armchux, 80/110        | 28½ @ 29  |
| Ribs, 30/35 (cl.)      | 42 @ 44   |
| Briskets, (cl.)        | 23 @ 24   |
| Navel, no. 1           | 11½ @ 12½ |
| Flanks, rough no. 1    | 13½       |
| Good (all wts.):       |           |
| Rounds                 | 42 @ 44   |
| Briskets               | 23 @ 24   |
| Sq. chuck              | 28 @ 29   |
| Ribs                   | 41 @ 43   |
| Loins, trim'd.         | 59 @ 61   |

### FANCY MEATS

|                         |     |
|-------------------------|-----|
| Beef tongues,           |     |
| corned, No. 1           | 34  |
| corned, No. 2           | 31  |
| Veal breads, 6/12-oz.   | 130 |
| 12-oz./up               | 130 |
| Calf tongues, 1-lb./dn. | 26  |

### BEEF SAUS. MATERIALS

#### FRESH

|                         |          |
|-------------------------|----------|
| Canner-cutter cow meat, | (lb.)    |
| barrels                 | 43       |
| Bull meat, boneless     |          |
| barrels                 | 46       |
| Beef trimmings,         |          |
| 75/85%, barrels         | 33       |
| 85/90%, barrels         | 38       |
| Boneless chucks,        |          |
| barrels                 | 42½ @ 43 |
| Beef cheek meat,        |          |
| trimmed, barrels        | 44       |
| Beef head meat, bbls.   | 29½n     |
| Veal trimmings,         |          |
| boneless, barrels       | 45       |

### VEAL SKIN-OFF

|                    |         |
|--------------------|---------|
| Prime, 90/120      | 54 @ 55 |
| Prime, 120/150     | 53 @ 55 |
| Choice, 90/120     | 49 @ 51 |
| Choice, 120/150    | 48 @ 51 |
| Good, 90/150       | 45 @ 47 |
| Commercial, 90/190 | 41 @ 43 |
| Utility, 90/120    | 38 @ 39 |
| Cull, 60/120       | 33 @ 34 |

### BEEF HAM SETS

|                           |          |
|---------------------------|----------|
| Insides, 12/up, lb.       | 54 @ 54½ |
| Outsides, 8/up, lb.       | 53 @ 53½ |
| Knuckles, 7½/up, lb.      | 54 @ 54½ |
| n-nominal, b-bid, a-asked |          |

## NEW YORK

July 5, 1961

### CARCASS BEEF AND CUTS

|                       |             |
|-----------------------|-------------|
| Prime steer:          | (cl., lb.)  |
| Hinds, 6/700          | 51 @ 58     |
| Hinds, 7/800          | 51 @ 58     |
| Rounds, cut across,   |             |
| flank off             | 46 @ 52     |
| Rds., dia. bone, f.o. | 46 @ 53     |
| Short loins, untrim.  | 76 @ 87     |
| Short loins, trim.    | 1.03 @ 1.34 |
| Flanks                | 15 @ 19     |
| Ribs                  | 50 @ 58     |
| Arm chucks            | 29 @ 35     |
| Briskets              | 24 @ 33     |
| Plates                | 15 @ 19     |
| Choice steer:         |             |
| Carcass, 6/700        | 38 @ 40½    |
| Carcass, 7/800        | 37 @ 39     |
| Carcass, 8/900        | 36½ @ 38    |
| Hinds, 6/700          | 48 @ 53     |
| Hinds, 7/800          | 47 @ 52     |
| Rounds, cut across,   |             |
| flank off             | 45 @ 51     |
| Rds., dia. bone, f.o. | 45½ @ 52    |
| Short loins, untrim.  | 58 @ 67     |
| Short loins, trim.    | 79 @ 99     |
| Flanks                | 15 @ 19     |
| Ribs                  | 40 @ 50     |
| Arm chucks            | 28 @ 34     |
| Briskets              | 23 @ 32     |
| Plates                | 14 @ 19     |
| Good steer:           |             |
| Carcass, 5/600        | 37 @ 38     |
| Carcass, 6/700        | 36½ @ 38    |
| Hinds, 6/700          | 45½ @ 50    |
| Hinds, 7/800          | 45½ @ 50    |
| Rounds, cut across,   |             |
| flank off             | 44 @ 50     |
| Rds., dia. bone, f.o. | 44½ @ 50    |
| Short loins, untrim.  | 53 @ 57     |
| Short loins, trim.    | 62 @ 69     |
| Flanks                | 15 @ 19     |
| Ribs                  | 40 @ 46     |
| Arm chucks            | 27½ @ 33    |

### FANCY MEATS

|                        |     |
|------------------------|-----|
| Veal breads, 6/12-oz.  | 100 |
| 12-oz./up              | 135 |
| Beef livers, selected  | 31  |
| Beef kidneys           | 26  |
| Oxtails, ¾-lb., frozen | 16  |

### VEAL SKIN-OFF

|                            |         |
|----------------------------|---------|
| (Carcass prices, cl., lb.) |         |
| Prime, 90/120              | 55 @ 60 |
| Prime, 120/150             | 54 @ 58 |
| Choice, 90/120             | 46 @ 50 |
| Choice, 120/150            | 45 @ 48 |
| Choice calf, all wts.      | 41 @ 44 |
| Good, 60/90                | 42 @ 46 |
| Good, 90/120               | 42 @ 46 |
| Good, 120/150              | 42 @ 44 |
| Good calf, all wts.        | 39 @ 42 |

### CARCASS LAMB

|               |         |
|---------------|---------|
| (cl., lb.)    |         |
| Prime, 35/45  | 40 @ 46 |
| Prime, 45/55  | 40 @ 44 |
| Prime, 55/65  | 39 @ 42 |
| Choice, 35/45 | 40 @ 44 |
| Choice, 45/55 | 40 @ 44 |
| Choice, 55/65 | 39 @ 42 |
| Good, 35/45   | 33 @ 36 |
| Good, 45/55   | 38 @ 42 |
| Good, 55/65   | 33 @ 36 |

|                |         |
|----------------|---------|
| (Carlots, lb.) |         |
| Choice, 35/45  | 39 @ 44 |
| Choice, 45/55  | 37 @ 39 |
| Choice, 55/65  | 33 @ 38 |

### CARCASS BEEF

|                      |           |
|----------------------|-----------|
| (Carlots, lb.)       |           |
| Steer, choice, 6/700 | 36½ @ 38½ |
| Steer, choice, 7/800 | 36 @ 37   |
| Steer, choice, 8/900 | 35 @ 36   |
| Steer, good, 6/700   | 35½ @ 36  |
| Steer, good, 7/800   | 35 @ 36   |
| Steer, good, 8/900   | 33 @ 34   |

### PHILA. FRESH MEATS

July 3, 1961

|                            |            |
|----------------------------|------------|
| PRIME STEER:               | (cl., lb.) |
| Carcass, 5/700             | 39½ @ 41½  |
| Carcass, 7/900             | 38½ @ 40½  |
| Rounds, flank off          | 47 @ 50    |
| Loins, full, untr.         | 53 @ 57    |
| Ribs, 7-bone               | 52 @ 56    |
| Armchux, 5-bone            | 29 @ 31    |
| Briskets, 5-bone           | 23 @ 26    |
| CHOICE STEER:              |            |
| Carcass, 5/700             | 38½ @ 40½  |
| Carcass, 7/900             | 37 @ 40    |
| Rounds, flank off          | 45 @ 50    |
| Loins, full, untr.         | 50 @ 53    |
| Loins, full, trim          | 65 @ 70    |
| Ribs, 7-bone               | 46 @ 50    |
| Armchux, 5-bone            | 29 @ 31    |
| Briskets, 5-bone           | 23 @ 26    |
| GOOD STEER:                |            |
| Carcass, 5/700             | 37 @ 38½   |
| Carcass, 7/900             | 36 @ 38    |
| Rounds, flank off          | 45 @ 48    |
| Loins, full, untr.         | 47 @ 50    |
| Loins, full, trim          | 62 @ 65    |
| Ribs, 7-bone               | 44 @ 46    |
| Armchux, 5-bone            | 29 @ 31    |
| Briskets, 5-bone           | 23 @ 26    |
| COW CARCASS:               |            |
| Comm'l., 350/700           | 30 @ 32½   |
| Utility, 350/700           | 30 @ 32½   |
| Can-cut, 350/700           | 31 @ 33    |
| VEAL CARC.: Choice         | Good       |
| 60/90 lbs.                 | 42 @ 44    |
| 90/120 lbs.                | 44 @ 46    |
| 120/150 lbs.               | 44 @ 46    |
| LAMB CARC.: Pr. & Ch. Good |            |
| 35/45 lbs.                 | 43 @ 46    |
| 45/55 lbs.                 | 41 @ 43    |
| 55/65 lbs.                 | 40 @ 42    |

### Phila., N. Y. Fresh Pork

|                      |            |
|----------------------|------------|
| PHILADELPHIA:        | (cl., lb.) |
| Loins, reg., 8/12    | 48 @ 51    |
| Loins, reg., 12/16   | 46 @ 49    |
| Boston butts, 4/8    | 33 @ 36    |
| Spareribs, 3 lbs./dn | 48 @ 51    |
| Hams, sknd., 10/12   | 40 @ 42    |
| Hams, sknd., 12/14   | 39 @ 41    |
| Picnics, s.s., 4/6   | 39 @ 41    |
| Picnics, s.s., 6/8   | 24 @ 26    |
| Bellies, 10/14       | 31 @ 33    |
| NEW YORK:            | (cl., lb.) |
| Loins, reg., 8/12    | 49 @ 56    |
| Loins, reg., 12/16   | 46 @ 50    |
| Boston butts, 4/8    | 34 @ 41    |
| Hams, sknd., 12/16   | 40 @ 47    |
| Spareribs, 3-lb./dn. | 48 @ 53    |

### CHGO. FRESH PORK AND

#### PORK PRODUCTS

|                          |       |
|--------------------------|-------|
| July 3, 1961             |       |
| Hams, skinned, 10/12     | 38    |
| Hams, skinned, 12/14     | 38    |
| Hams, skinned, 14/16     | 39    |
| Picnics, 4/6 lbs.        | 26    |
| Picnics, 6/8 lbs.        | 25    |
| Pork loins, boneless     | 52    |
| Shoulders, 16/dn         | 30    |
| (Job lots, lb.)          |       |
| Pork livers, fresh, 10's | 13    |
| Tenderloins, fresh, 10's | 70    |
| Neck bones, bbls.        | 9     |
| Feet, s.c., bbls.        | 6 @ 7 |

### OMAHA FRESH MEATS

|                         |                 |
|-------------------------|-----------------|
| July 3, 1961            |                 |
| (Carcass carlots, cwt.) |                 |
| Choice steer, 6/700     | \$35.50 @ 36.00 |
| Choice steer, 7/800     | 34.50 @ 35.00   |
| Choice steer, 8/900     | none qtd.       |
| Good steer, 6/700       | 33.50 @ 34.50   |
| Good steer, 7/800       | 32.75 @ 34.00   |
| Choice heifer, 5/700    | 35.50 @ 36.00   |
| Good heifer, 5/700      | 32.50 @ 33.50   |
| Cow, c & util.          | 28.00 @ 29.50   |
| Pork loins, 8/12        | 46.50 @ 48.00   |
| Pork loins, 12/16       | none qtd.       |
| Hams, sknd., 12/16      | 37.00 @ 38.00   |
| Bost. butts, 4/8        | 31.00 @ 33.00   |
| Lamb, ch. & pr. 35/55   | 37.25 @ 38.75   |
| Pork, U.S. No. 1-3,     |                 |
| 135/150                 | 25.35 @ 26.60   |
| 155/175                 | 25.25 @ 26.00   |

### CHGO. PORK SAUSAGE MATERIALS—FRESH

|                   |            |
|-------------------|------------|
| Pork trimmings:   | (Job lots) |
| 40% lean, barrels | 19½        |
| 50% lean, barrels | 20½ @ 21   |
| 80% lean, barrels | 35         |
| 95% lean, barrels | 47         |
| Pork head meat    | 30         |
| Pork cheek meat   |            |
| trimmed, barrels  | 35         |
| Pork cheek meat,  |            |
| untrimmed         | 33         |

### PACIFIC COAST WHOLESALE MEAT PRICES

| FRESH BEEF (Carcass)                 | Los Angeles<br>July 3 | San Francisco<br>July 3 | No. Portland<br>July 3 |
|--------------------------------------|-----------------------|-------------------------|------------------------|
| Choice, 5-600 lbs.                   | \$38.50 @ 39.50       | \$ 40.00                | \$39.00 @ 41.00        |
| Choice, 6-700 lbs.                   | 37.50 @ 39.00         | 38.50 @ 40.00           | 38.00 @ 40.00          |
| Good, 5-600 lbs.                     | 37.50 @ 38.50         | 38.00 @ 39.00           | 38.50 @ 40.00          |
| Good, 6-700 lbs.                     | 37.00 @ 37.50         | 37.00 @ 38.00           | 37.50 @ 40.00          |
| Stand, 3-600 lbs.                    | 36.50 @ 37.50         | 36.00 @ 38.00           | 36.00 @ 37.50          |
| COW:                                 |                       |                         |                        |
| Commercial, all wts.                 | 30.00 @ 32.00         | 31.00 @ 32.00           | 31.00 @ 34.00          |
| Utility, all wts.                    | 30.00 @ 31.50         | 28.00 @ 29.00           | 29.00 @ 32.00          |
| Canner-cutter                        | 29.00 @ 30.00         | 29.00 @ 30.00           | 28.00 @ 32.00          |
| Bull, util. & com'l.                 | 37.00 @ 39.00         | 35.00 @ 37.00           | 37.00 @ 40.00          |
| FRESH CALF:                          |                       |                         | (Veal)                 |
| Choice, 200 lbs./dn                  | 44.00 @ 48.00         | None quoted             | 46.00 @ 50.00          |
| Good 200 lbs./dn                     | 42.00 @ 45.00         | 43.00 @ 45.00           | 45.00 @ 48.00          |
| LAMB (Carcass):                      |                       |                         |                        |
| Prime, 45-55 lbs.                    | 37.00 @ 39.00         | 37.00 @ 39.00           | 34.50 @ 37.00          |
| Prime, 55-65 lbs.                    | 36.00 @ 38.00         | 35.00 @ 36.00           | None quoted            |
| Choice, 45-55 lbs.                   | 37.00 @ 39.00         | 37.00 @ 39.00           | 34.50 @ 37.00          |
| Choice, 55-65 lbs.                   | 36.00 @ 38.00         | 35.00 @ 36.00           | None quoted            |
| Good, all wts.                       | 34.00 @ 37.00         | 35.00 @ 37.00           | 33.50 @ 37.00          |
| FRESH PORK: (Carcass) (Packer style) |                       | (Packer style)          | (Packer style)         |
| 185-175 lbs. U.S. No. 1-3            | None quoted           | None quoted             | 29.50 @ 30.00          |
| LOINS:                               |                       |                         |                        |
| 8-12 lbs.                            | 48.00 @ 52.00         | 46.00 @ 49.00           | 46.00 @ 50.00          |
| 13-16 lbs.                           | 48.00 @ 50.00         | 44.00 @ 47.00           | 46.00 @ 50.00          |
| PICNICS:                             |                       |                         |                        |
| 4 & 8 lbs. (Smoked)                  | 34.00 @ 38.00         | 34.00 @ 36.00           | 31.00 @ 35.00          |
| HAMS:                                |                       |                         |                        |
| 15-16 lbs.                           | 42.00 @ 45.00         | 46.00 @ 49.00           | 42.00 @ 48.00          |
| 18-20 lbs.                           | 40.00 @ 44.00         | 46.00 @ 49.00           | 41.00 @ 47.00          |



# PORK AND LARD... Chicago and outside

## CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

### CASH PRICES

(Carlot basis, Chicago price zone, July 5, 1961)

| SKINNED HAMS    |              |          | BELLIES         |        |        |
|-----------------|--------------|----------|-----------------|--------|--------|
| F.F.A. or fresh | Frozen       |          | F.F.A. or fresh | Frozen |        |
| 37 1/2          | 10/12        | 37       | 32n             | 6/8    | 32n    |
| 37 1/2          | 12/14        | 37n      | 32              | 8/10   | 32     |
| 38              | 14/16        | 38       | 31 1/2          | 10/12  | 31 1/2 |
| 38 1/2          | 16/18        | 38 1/2   | 30 1/2          | 12/14  | 30 1/2 |
| 38 1/2          | 18/20        | 38 1/2   | 28 1/2          | 14/16  | 28 1/2 |
| 33 1/2          | 20/22        | 33       | 28              | 16/18  | 28     |
| 32              | 22/24        | 32       | 24 1/2          | 18/20  | 24 1/2 |
| 31              | 24/26        | 31       |                 |        |        |
| 30 1/2 b        | 25/30        | 30 1/2 n |                 |        |        |
| 30              | 25/up, 2s in | 30       |                 |        |        |

| PICNICS |                   | Frozen   |
|---------|-------------------|----------|
| 25 1/2  | 4/6               | 25 1/2   |
| 24      | 6/8               | 24       |
| 22 1/2  | 8/10              | 22 1/2   |
| 22 1/2  | 10/12             | 22 1/2   |
| 22 1/2  | f.f.a. 8/up 2s in | 22 1/2 n |
| 22 1/2  | fresh 8/p 2s in   | n.q.     |

| FRESH PORK CUTS |              |         |
|-----------------|--------------|---------|
| Job Lot         | Loins, 12/dn | Car Lot |
| 51@52           | 46 1/2       | 46 1/2  |
| 47 1/2@48       | 46 1/2       | 46 1/2  |
| 35              | 34 1/2       | 34 1/2  |
| 32              | 31           | 31      |
| 34@35           | 31n          | 31n     |
| 30              | 29 1/2       | 29 1/2  |
| 49@50           | 29 1/2       | 29 1/2  |
| 35              | 44 1/2       | 44 1/2  |
| 25              | 31           | 31      |
| 25              | 23           | 23      |

a-asked, b-bid, n-nominal

### DRUM LARD FUTURES

FRIDAY, JUNE 30, 1961

|       | Open  | High  | Low   | Close |
|-------|-------|-------|-------|-------|
| July  | 9.50  | 9.60  | 9.30  | 9.47  |
| Sept. | 9.80  | 10.30 | 9.70  | 9.37a |
| Oct.  | 10.00 | 10.00 | 9.70  | 9.95b |
| Nov.  | 9.95  | 9.95  | 9.77  | 9.90  |
| Dec.  | 10.60 | 10.60 | 10.50 | 10.52 |

Sales: 6,160,000 lbs.

Open interest at close, Thurs., June 29: July, 146; Sept., 278; Oct., 58; Nov., 76, and Dec., 75 lots.

MONDAY, JULY 3, 1961

|       |       |       |       |        |
|-------|-------|-------|-------|--------|
| July  | 9.45  | 9.65  | 9.45  | 9.57   |
| Sept. | 9.90  | 10.05 | 9.90  | 9.97a  |
| Oct.  | ...   | ...   | ...   | 10.00a |
| Nov.  | 9.95  | 10.00 | 9.95  | 9.95   |
| Dec.  | 10.75 | 10.75 | 10.67 | 10.67a |

Sales: 3,480,000 lbs.

Open interest at close, Fri., June 30: July, 142; Sept., 313; Oct., 59; Nov., 78, and Dec., 78 lots.

TUESDAY, JULY 4, 1961

Independence Day  
No trading in lard futures

WEDNESDAY, JULY 5, 1961

|       |       |       |       |        |
|-------|-------|-------|-------|--------|
| July  | 9.62  | 9.65  | 9.55  | 9.62b  |
| Sept. | 10.00 | 10.00 | 9.85  | 10.00b |
| Oct.  | 10.00 | 10.05 | 10.00 | 10.02b |
| Nov.  | ...   | ...   | ...   | 9.95a  |
| Dec.  | 10.70 | 10.75 | 10.65 | 10.72  |

Sales: 2,880,000 lbs.

Open interest at close, Mon., July 3: July, 139; Sept., 334; Oct., 59; Nov., 77, and Dec., 79 lots.

THURSDAY, JULY 6, 1961

|       |       |       |       |       |
|-------|-------|-------|-------|-------|
| July  | 9.62  | 9.62  | 9.40  | 9.40  |
| Sept. | 10.00 | 10.00 | 9.80  | 9.80  |
| Oct.  | 9.87  | 9.87  | 9.87  | 9.87  |
| Nov.  | 9.90  | 9.90  | 9.75  | 9.75  |
| Dec.  | 10.65 | 10.65 | 10.50 | 10.52 |

Sales: 3,000,000 lbs.

Open interest at close, Wed., July 5: July, 116; Sept., 334; Oct., 63; Nov., 77 and Dec., 78 lots.

## MINUS MARGINS AT LONG-TIME LOW

(Chicago costs, credits and realizations for Monday)

Markups on pork failed to keep abreast of the rising price structure on live hogs, resulting in sweeping cutbacks in cut-out margins this week. The minus margins on the three classes of porkers settled to their broadest negative positions since perhaps at around this time last year.

|                       | Value<br>-180-220 lbs.- | Value<br>-220-240 lbs.-      | Value<br>-240-270 lbs.-      |
|-----------------------|-------------------------|------------------------------|------------------------------|
|                       | per<br>cwt.<br>alive    | per<br>cwt.<br>fin.<br>yield | per<br>cwt.<br>fin.<br>yield |
| Lean Cuts             | \$12.04                 | \$17.63                      | \$11.26                      |
| Fat cuts, lard        | 4.98                    | 7.28                         | 4.89                         |
| Ribs, trimmings, etc. | 2.12                    | 3.05                         | 1.86                         |
| Cost of hogs          | 18.62                   | 18.50                        | 17.75                        |
| Condemnation loss     | .09                     | .09                          | .09                          |
| Handling, overhead    | 2.80                    | 2.55                         | 2.30                         |
| TOTAL COST            | 21.51                   | 31.40                        | 21.14                        |
| TOTAL VALUE           | 19.14                   | 27.96                        | 19.01                        |
| Cutting margin        | -2.37                   | -3.36                        | -3.13                        |
| Margin last week      | -2.28                   | -3.27                        | -2.47                        |

## PACIFIC COAST WHOLESALE MEAT PRICES

|                       | Los Angeles | San Francisco | No. Portland |
|-----------------------|-------------|---------------|--------------|
| 1-lb. cartons         | 16.50@18.00 | 16.00@20.00   | 16.00@19.75  |
| 50-lb. cartons & cans | 14.50@17.50 | 16.00@19.00   | None quoted  |
| Tierces               | 14.50@17.00 | 15.00@17.00   | 15.00@17.00  |

## PACKERS' WHOLESALE LARD PRICES

| Wednesday, July 5, 1961                          |         |
|--|---------|
| Refined lard, drums, f.o.b. Chicago              | \$12.25 |
| Refined lard, 50-lb. fiber cubes, f.o.b. Chicago | 11.75   |
| Kettle rendered, 50-lb. tins, f.o.b. Chicago     | 13.75   |
| Leaf, kettle rendered, drums, f.o.b. Chicago     | 13.25   |
| Lard flakes                                      | 13.00   |
| Standard shortening, North & South, delivered    | 21.50   |
| Hydrogenated shortening, N. & S. drums, del'd.   | 21.75   |

## WEEK'S LARD PRICES

|         | P.S. or<br>D.R. | Dry<br>rend. | Ref. in<br>50-lb.<br>tins |
|---------|-----------------|--------------|---------------------------|
| June 30 | 9.75b           | 8.62         | 11.00n                    |
| July 3  | 9.65n           | 8.62         | 11 1/4n                   |
| July 4  | Holiday         | no trading   |                           |
| July 5  | 9.72n           | 8.80         | 11.25n                    |
| July 6  | 9.50n           | 8.80         | 11.25n                    |

Note: add 1/2¢ to all lard prices ending in 2 or 7.

n-nominal, a-asked, b-bid

## HOG-CORN

### RATIOS COMPARED

The hog-corn ratio based on barrows and gilts at Chicago for the week ended July 1, 1961, was 15.9, the U. S. Department of Agriculture has reported. This ratio compared with the 15.0 ratio for the preceding week and 14.7 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.100, \$1.112 and \$1.171 per bu. during the three periods, respectively.

### D.S. BRANDED BELLIES (CURED)

|                    | n.q.       | 20/25   | 21 1/2n |
|--------------------|------------|---------|---------|
| n.q.               | 25/30      | 21 1/2n |         |
| G.A. frozen, fresh | D.S. Clear | 20n     |         |
| 19                 | 25/30      | 20n     |         |
| 17 1/2             | 30/35      | 17n     |         |
| 16@16 1/2          | 35/40      | 16 1/2  |         |
| 14 1/2@15          | 40/50      | 15 1/2n |         |

### FAT BACKS

| Frozen or fresh | Cured |
|-----------------|-------|
| 7n              | 6/8   |
| 7n              | 8/10  |
| 7 1/2n          | 10/12 |
| 8 1/2n          | 12/14 |
| 9n              | 14/16 |
| 10n             | 16/18 |
| 11n             | 18/20 |
| 12 1/2n         | 20/25 |

### OTHER CELLAR CUTS

| Frozen or fresh | Cured             |
|-----------------|-------------------|
| 16 1/4          | Sq. Jowls, boxed  |
| 13 1/2          | Jowl Butts, loose |
| 14n             | Jowl Butts, boxed |

## CHICAGO LARD STOCKS

Stocks of drummed lard in Chicago were reported in pounds by the Board of Trade as follows:

|               | June 30, 1961 | July 1, 1960 |
|---------------|---------------|--------------|
| P.S. lard (a) | 6,959,343     | 6,106,834    |
| P.S. lard (b) | 7,320,203     | 1,912,033    |
| D.R. lard (a) | 911,363       |              |
| TOTAL LARD    | 14,279,546    | 8,930,230    |

(a) Made since Oct. 1, 1960.

(b) Made previous to Oct. 1, 1960.

## SLICED BACON

Sliced bacon production for the week ended June 17 amounted to 20,712,108 lbs., according to the U.S. Department of Agriculture.

## Meat Prices Stronger

Meat prices gained strength in the week ended June 27 and so did the general list of consumer commodities, Bureau of Labor Statistics wholesale price indexes indicated. The average wholesale index on meats rose to 91.7 from its 16-month low of 91.1 for the previous week. The average primary market price index at 118.8 was up from 118.7 for the previous week. The same indexes for the corresponding week last year were 96.4 and 119.4 per cent, respectively.

## VEGETABLE OILS

Wednesday, July 5, 1961

| Crude cottonseed oil, f.o.b.      |                 |
|-----------------------------------|-----------------|
| Texas                             | 13 @13 1/4n     |
| Southeast                         | 13 1/4n         |
| Valley                            | 13 1/4 @13 1/4n |
| Corn oil in tanks, f.o.b. mills   |                 |
| Soybean oil                       | 16n             |
| f.o.b. Decatur                    | 11 1/4n         |
| Cocunut oil, f.o.b. Pacific Coast | 11 1/4n         |
| Peanut oil, f.o.b. mills          | 15 1/4n         |
| Cottonseed foots:                 |                 |
| Midwest, West Coast               | 14              |
| East                              | 13 1/2          |
| Soybean foots:                    |                 |
| Midwest                           | 13 1/2          |

## OLEOMARGARINE

Wednesday, July 5, 1961

|  |        |
|--|--------|
| White dom. veg., solids                  | 26 1/4 |
| 30-lb. carton                            | 26 1/4 |
| Yellow quarters, 30-lb. cartons          | 26 1/4 |
| Milk churned pastry, 750-lb. lots, 30's  | 24 1/2 |
| Water churned pastry, 750-lb. lots, 30's | 23 1/2 |
| Bakers, drums, tons                      | 21     |

## OLEO OILS

|                           |        |
|---------------------------|--------|
| Prime oleo stearine, bags | 11 1/4 |
| Extra oleo oil (drums)    | 16 1/4 |
| Prime oleo oil (drums)    | 16 1/4 |

## N. Y. COTTONSEED OIL CLOSINGS

Closing cottonseed oil futures in New York were as follows:  
June 30—July, 15.30-32; Sept., 14.25-27; Oct., 13.92; Dec., 13.76-82a; Mar., 13.82b-90a; May, 13.83-90a, and July, 13.83b-95a.  
July 3—July, 15.55; Sept., 14.43; Oct., 14.17b-19a; Dec., 14.01; Mar., 14.10b-14a; May, 14.10b-24a, and July, 14.11b-20a.  
July 4—Independence Day, no trading in cottonseed oil futures.  
July 5—July, 15.60-58; Sept., 14.37-35; Oct., 14.07-02; Dec., 13.90b-92a; Mar., 14.00; May, 14.00b-03a, and July, 14.01b-06a.  
July 6—July, 15.60; Sept., 14.37-42; Oct., 14.09; Dec., 13.96b-14.01a; Mar., 14.07b-15a; May, 14.07b-12a, and July, 14.10b-15a.

a-asked, b-bid.

# BY-PRODUCTS...FATS AND OILS

## BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)  
Wednesday, July 5, 1961

### BLOOD

Unground, per unit of ammonia, bulk ..... \$ 5.75n

### DIGESTER FEED TANKAGE MATERIALS

Wet rendered, unground, loose  
Low test ..... 6.50@ 6.75n  
Med. test ..... 6.25n  
High test ..... 6.00n

### PACKINGHOUSE FEEDS

50% meat, bone scraps, bagged Carlots, ton 90.00@ 97.50  
50% meat, bone scraps, bulk 87.50@ 90.00  
60% digester tankage, bagged 90.00@ 97.50  
60% digester tankage, bulk 87.50@ 90.00  
80% blood meal, bagged 130.00  
Steamed bone meal, 50-lb. bags (specially prepared) 95.00  
60% steamed bone meal, bagged 85.00

### FERTILIZER MATERIALS

Feather tankage, ground, per unit ammonia (85% prot.) \*5.75  
Hoof meal, per unit ammonia 16.50@ 6.75

### DRY RENDERED TANKAGE

Low test, per unit protein 1.70n  
Medium test, per unit prot. 1.65n  
High test, per unit prot. 1.55@ 1.60n

### GELATIN AND GLUE STOCKS

Bone stock, (gelatin), ton 16.50  
Jaws, feet (non gel) ton 3.50@ 6.00  
Trim bone, ton 5.50@ 9.50  
Pigskins (gelatin) lb. (cl) 7 1/2@ 7 3/4  
Pigskins, smoked, edible (cl) 17 1/2n

### ANIMAL HAIR

Winter coil-dried, c.a.f. midwest, ton 60.00@ 80.00  
Winter, coil-dried, midwest, ton 65.00@ 70.00  
Cattle switches, piece 1@ 2 1/2  
Summer processed (Apr.-Oct.) gray, lb. 6@ 7  
\*Del. midwest (del. midwest, n-nom., a-asked

## TALLOWs and GREASES

Wednesday, July 5, 1961

The market for inedible tallow and greases maintained decided firmness late last week, with some material moving at slightly higher prices. Bleachable fancy tallow sold early Thursday at 6 1/2¢, c.a.f. East. Later, 6 5/8¢ was bid for regular stock and it was reported that 1/8¢ higher was indicated for high titre material. Bleachable fancy tallow also sold at 6 1/4¢, c.a.f. Chicago, with some prime material at 5 7/8¢, and special tallow at 5 1/2¢. Prime tallow sold later at 6¢, c.a.f. Chicago, and No. 1 tallow met inquiry at 5 1/4¢. Yellow grease also moved at 5 1/4¢, c.a.f. Chicago, as did some choice white grease, all hog, at 7¢. Edible product was firm and in demand at 7 7/8¢, f.o.b. River; offerings were tight at 8¢. Some movement of edible tallow was noted at 8 1/4¢, c.a.f. Chicago, and at 7 3/4¢, f.o.b. Colorado point. Late in the day, original fancy tallow moved at 6 1/2¢, Chicago basis.

Trading was scant on Friday, with the undertone firm. Offerings were

still scarce. Bleachable fancy tallow sold at 5 1/2¢, f.o.b. Colorado point, and it was also reported at 6 3/4¢, c.a.f. Gulf. A tank of choice white grease, all hog, sold at 7¢, c.a.f. Chicago, with continued inquiry evident. Edible tallow continued firm and a couple of tanks reportedly sold at 8 3/8¢, delivered at an outside point. Locally, best bid was at 8 1/4¢, c.a.f. Chicago.

The new week opened on a quiet note as some trade members were not at work due to the long weekend observed in some quarters. Buyers were reported watching the situation and not making open bids in view of the lack of offerings. However, edible tallow was available at 8 1/2¢, c.a.f. Chicago or Chicago basis; best interest was at 8 1/4¢ c.a.f. Chicago. However, the River market for edible material was nominal at 7 7/8¢.

On Wednesday, offerings again were on the tight side, although some bleachable fancy tallow was available at 6 1/2¢, c.a.f. Chicago. Special tallow attracted scant interest and was quoted at 5 1/2¢ nominal. A tank or two of choice white grease, all hog, moved at 7¢, c.a.f. Chicago, with further inquiry listed. Edible tallow

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THE NATIONAL PROVISIONER, JULY 8, 1961

was firm, with interest reported at 8½¢, c.a.f. Chicago basis but it was offered at 8½¢. Edible tallow was offered at 8¼¢, f.o.b. River, with some interest reported at 8¢.

**TALLOW:** Wednesday's quotations; edible tallow, 8¢, f.o.b. River and 8½¢, Chicago basis; original fancy tallow, 6½¢; bleachable fancy tallow, 6¼¢; prime tallow, 6¢; special tallow, 5½¢; No. 1 tallow, 5¼¢, and No. 2 tallow, 4¾¢, c.a.f. Chicago.

**GREASES:** Wednesday's quotations: choice white grease, all hog, 7¢; B-white grease, 5½¢; yellow grease, 5¼¢, and house grease, 5¢, c.a.f. Chicago.

## EASTERN BY-PRODUCTS

New York, July 5, 1961

Dried blood, was quoted today at \$5.25 per unit of ammonia. Wet rendered tankage was listed at \$5.25@6 per unit of ammonia and dry rendered tankage was priced at \$1.55 per protein unit.

## USDA Sees Near-Doubling of Soybean Crop in 10-15 Years

U.S. Department of Agriculture experts have predicted that soybean production might nearly double in the next 10 to 15 years in a continuation of the sensational growth of the oilseed crop since World War II.

In 1960, farmers grew 585,000,000 bu. of soybeans. The USDA study indicated that within 10 to 15 years, the expanding market for soybeans probably would call for an annual crop of at least 1,000,000,000 bu.

Before World War II, the soybean had little importance on the national farm scene. Now, it is the fifth-ranking cash crop in the country. Its value has risen from about \$10,000,000 annually 30 years ago to the billion-dollar class.

Markets for soybean oil and meal have grown rapidly and steadily; new varieties have been introduced; yields have increased, and an export market, which began to be important only about 10 years ago, now is a major factor. In 1959, more than 40 per cent of the soybean crop was exported either as beans or as oil.

## CHICAGO HIDES

Wednesday, July 5, 1961

**BIG PACKER HIDES:** Most selections sold 1¢ higher last week and a large volume of hides sold, the number estimated at about 100,000 pieces. Some bookings to tanning subsidiaries were included in the estimate. Steer hides were again more popular than cows and about 23,000 River

and low freight heavy natives sold at 15@15½¢, or 1¢ higher. Branded steers moved fairly well at the advance, with butts at 13¢, Colorados at 12¢, and a couple of thousand heavy Texas hides at 12½¢.

Light natives also proved to be in strong demand, since several thousand River lights sold at 21¢, and about 5,000 light and ex-lights sold at 21@22½¢, all 1¢ higher. Heavy native cows sold at 16½¢, for River-St. Paul production and about 1,000 low freight stock sold at 17¢, both 1¢ higher.

Light native cows, St. Paul production, sold at 18¢, and later in the week about 1,000 more brought 18½¢, or of 1½¢ higher for the week. About 1,800 River light native cows sold at 20½¢, or 1¢ higher. Northern branded cows sold higher at 15¢ with about 13,000 traded.

The market was extremely quiet on Monday of this week and no action was reported. Most selections met steady interest on Wednesday with no action taking place. Packers reportedly had bullish price ideas.

**SMALL PACKER AND COUNTRY HIDES:** Trading was light this week in the Midwestern small packer market. Some sellers listed higher prices, but most buyers were reluctant to go along, which resulted in a stand-off situation. Allweight 60/62-lb. average natives were quoted steady at 13½ @ 14½¢ nominal, and 50/52's were again pegged at 16½ @ 17½¢ nominal. Action in country hides was at a standstill through midweek. The 52/54-lb. locker-butchers were quoted at 13½@14¢, f.o.b. shipping point, with some held slightly higher. Straight 50/52-lb. renderers were quoted at 12½ @ 13¢, f.o.b. basis and same average No. 3's were last reported at 10¢, f.o.b. basis. Choice, Northern trimmed horse hides were firm and quoted at \$7.50 @ 8.00, f.o.b. shipping points.

**CALFSKINS AND KIPSKINS:** Offerings of big packer calfskins and kipskins were tight, with last sales of Northern light averages at 55¢. Heavy calf was quoted nominally at 57½¢, with some sellers eyeing 60¢. River kips were inactive and quoted at 51¢ nominal. Last sales of overweights involved stock for export at 40¢. Regular slunks last sold at \$1.80. Small packer allweight calf was inactive and quoted steady at 40 @ 42¢, as to points, quality, etc. Small packer allweight kips were pegged at 35 @ 38¢. Some cooler kips were reported held at 42¢, with interest at 40¢ heard. Country allweight calf was quoted at 26 @ 27¢, as to quality and quantity involved. Country allweight kips ranged from 23 @ 25¢,

about steady with a week earlier.

**SHEEPSKINS:** The situation in shearings was about steady this week, with production light and demand narrow. Northern-River No. 1's moved lightly at .60 @ .80, per piece, as did No. 2's at .45 @ .50. Southwestern No. 1's held steady at 1.15@1.20, and No. 2's were scarce and nominal at .50. Fall clips were slow and steady at 1.50 @ 1.75, the outside price for the Southwestern product. Midwestern packers were scheduled to sell lamb pelts this week, but the bulk of last sales were at 1.85 @ 2.00. Pickled lambs ruled mostly steady at 12.00, as did sheep at 14.25, per dozen. Full wool dry pelts reportedly sold at .17½ @ .18, f.o.b. shipping points.

## CHICAGO HIDE QUOTATIONS

### PACKER HIDES

|   | Wednesday,<br>July 5, 1961 | Cor. date<br>1960 |
|---|----------------------------|-------------------|
| Lgt. native steers ...                    | 21n                        | 19 @ 18½n         |
| Hvy. nat. steers ...15                    | @ 15½n                     | 14 @ 14½n         |
| Ex. lgt. nat. steers ..                   | 22½n                       | 21n               |
| Butt-brand. steers ...                    | 13n                        | 13½n              |
| Colorado steers .....                     | 12n                        | 11n               |
| Hvy. Texas steers ..                      | 12½n                       | 11½n              |
| Light Texas steers ...                    | 19n                        | 17n               |
| Ex. lgt. Texas steers                     | 20½n                       | 20n               |
| Heavy native cows ...16½                  | @ 17n                      | 16 @ 16½n         |
| Light nat. cows ...18½                    | @ 20½n                     | 18 @ 18n          |
| Branded cows ...15                        | @ 16n                      | 14n               |
| Native bulls .....10½                     | @ 11n                      | 10½ @ 11n         |
| Branded bulls .....9½                     | @ 10n                      | 9½ @ 10n          |
| Calfskins:                                |                            |                   |
| Northern, 10/15 lbs.                      | 57½n                       | 58n               |
| 10 lbs./down .....                        | 55n                        | 55n               |
| Kips, Northern native,<br>15/25 lbs. .... | 51n                        | 43½n              |

### SMALL PACKER HIDES

|                         |        |           |
|-------------------------|--------|-----------|
| STEERS AND COWS:        |        |           |
| 60/62-lb. avg. ....13½  | @ 14½n | 11½ @ 12n |
| 50/52-lb. avg. ....16½  | @ 17½n | 15 @ 13½n |
| SMALL PACKER SKINS      |        |           |
| Calfskins, all wts. .40 | @ 42n  | 43 @ 45n  |
| Kipskins, all wts. .35  | @ 38n  | 35 @ 37n  |

### SHEEPSKINS

|                       |              |              |
|-----------------------|--------------|--------------|
| Packer shearings:     |              |              |
| No. 1 .....           | .60 @ 80     | 1.30 @ 1.50  |
| No. 2 .....           | .45 @ 50     | 1.15 @ 1.30  |
| Dry Pelts .....       | .17½ @ .18   | .22n         |
| Horsehides, untrim.   | 8.00 @ 8.50n | 8.50 @ 9.50n |
| Horsehides, trim. ... | 7.50 @ 8.00n | 8.50n        |
| n-nominal             |              |              |

## N. Y. HIDE FUTURES

Friday, June 30, 1961

|          | Open   | High  | Low   | Close         |
|----------|--------|-------|-------|---------------|
| July ... | 17.00b | 17.08 | 17.00 | 16.93b-17.00n |
| Oct. ... | 17.15b | 17.25 | 17.00 | 17.06 - .01   |
| Jan. ... | 16.95b | 17.10 | 16.90 | 16.85b- .05n  |
| Apr. ... | 16.90b | ...   | ...   | 16.80b- .05n  |
| July ... | 16.80b | ...   | ...   | 16.75b- .05n  |

Sales: 27 lots.

Monday, July 3, 1961

|          |        |       |       |              |
|----------|--------|-------|-------|--------------|
| July ... | 16.70b | ...   | ...   | 16.82b- .07n |
| Oct. ... | 17.00b | 17.03 | 17.00 | 17.02        |
| Jan. ... | 16.80b | ...   | ...   | 16.82b- .07n |
| Apr. ... | 16.75b | ...   | 16.70 | 16.75b- .08n |
| July ... | 16.80b | 16.80 | ...   | 16.70b- .08n |

Sales: 10 lots.

Tuesday, July 4, 1961

Independence Day  
No trading in hide futures

Wednesday, July 5, 1961

|          |        |       |       |              |
|----------|--------|-------|-------|--------------|
| July ... | 16.80b | ...   | ...   | 16.75b- .08n |
| Oct. ... | 17.00b | 17.00 | 16.94 | 16.95 - .04  |
| Jan. ... | 16.80b | 16.77 | 16.77 | 16.78b- .08n |
| Apr. ... | 16.80b | 16.90 | 16.87 | 16.75b- .08n |
| July ... | 16.80b | 16.65 | 16.65 | 16.65b- .08n |

Sales: 30 lots.

Thursday, July 6, 1961

|          |        |       |       |               |
|----------|--------|-------|-------|---------------|
| July ... | 16.85b | 17.31 | 17.15 | 17.30         |
| Oct. ... | 16.95  | 17.33 | 16.95 | 17.10 - .22   |
| Jan. ... | 16.80b | 17.12 | 17.00 | 17.03b- .15n  |
| Apr. ... | 16.65b | 16.82 | 16.75 | 16.90b-17.00n |
| July ... | 16.80b | ...   | ...   | 16.83b-17.00n |

Sales: 62 lots.

THE NATIONAL PROVISIONER, JULY 8, 1961



# LIVESTOCK MARKETS... Weekly Review

## California Federal-State Market News Service Prepares Statistical Bulletin on Livestock

The Federal-State Market News Service, California Department of Agriculture, has prepared a livestock statistical bulletin summarizing market prices and receipts of cattle, hogs, sheep and lambs at 12 major western marketing areas for the past 10 years.

Charles Paul, state director of agriculture, said the compilation is the first in which market news data relating to major western livestock marketing areas have been brought together in one volume.

"The department has received many requests for this type of compilation, and we believe it meets an important need," Paul commented. Warren K. Hilliard, assistant marketing specialist for the federal-state market news service in Sacramento, compiled the 104-page document.

The publication includes price data from auction, stockyard, feedlot, and direct sales from 12 principal western marketing areas. In addition to the data on live animals, the publication also includes wholesale meat prices in the western metropolitan areas.

Copies of the publication are available free upon request from the Federal-State Market News Service, 1220 N st., Sacramento 14.

## Foot-Mouth, Swine Fever Outbreaks in Britain

New outbreaks of contagious livestock diseases have been reported in England, official sources have disclosed. Foot-and-mouth disease was confirmed among cattle and hogs in Cornwall and several instances of swine fever were reported in Lancashire. The vicinity of the Aftosa outbreak in Cornwall has been declared an infected area and movement of animals has been restricted to and from the area of the swine fever.

## LIVESTOCK RECEIPTS AT 55 MARKETS

A summary of receipts of livestock at 55 public markets, May, 1961 and 1960, as reported by the USDA:

|                            | CATTLE           |                |                 | CALVES           |                |                 |
|----------------------------|------------------|----------------|-----------------|------------------|----------------|-----------------|
|                            | Salable receipts | Total receipts | Local slaughter | Salable receipts | Total receipts | Local slaughter |
| May 1961 ..                | 1,348,018        | 1,569,744      | 840,271         | 143,865          | 180,989        | 71,567          |
| May 1960 ..                | 1,413,971        | 1,626,223      | 828,644         | 170,223          | 200,505        | 83,812          |
| 5 mo. 1961 ..              | 6,238,089        | 7,184,981      | 3,678,379       | 775,281          | 947,534        | 375,447         |
| 5 mo. 1960 ..              | 6,449,425        | 7,363,566      | 3,726,124       | 865,140          | 1,035,855      | 430,801         |
| 5 yr. av. (May 1956-60) .. | 1,336,209        | 1,589,364      | 863,310         | 201,535          | 259,032        | 129,002         |
|                            | HOGS             |                |                 | SHEEP AND LAMBS  |                |                 |
|                            | Salable receipts | Total receipts | Local slaughter | Salable receipts | Total receipts | Local slaughter |
| May 1961 ..                | 1,951,924        | 2,569,494      | 1,655,071       | 658,071          | 1,151,691      | 622,756         |
| May 1960 ..                | 1,997,220        | 2,671,760      | 1,826,969       | 582,025          | 1,086,363      | 523,897         |
| 5 mo. 1961 ..              | 9,036,428        | 12,167,285     | 8,180,931       | 3,007,876        | 4,916,109      | 2,804,863       |
| 5 mo. 1960 ..              | 10,323,948       | 13,942,907     | 9,571,020       | 2,762,986        | 4,747,298      | 2,494,639       |
| 5 yr. av. (May 1956-60) .. | 1,877,884        | 2,569,267      | 1,792,739       | 555,051          | 1,028,620      | 529,435         |

## SOVS FARROWING, PIGS PER LITTER, AND PIGS SAVED, SPRING AND FALL, 1957-61

| Year                             | Sows farrowing |       |            | Pigs per litter |        |            | Pigs saved |      |      |
|----------------------------------|----------------|-------|------------|-----------------|--------|------------|------------|------|------|
|                                  | Spring         | Fall  | 1,000 head | Spring          | Fall   | 1,000 head | Spring     | Fall | Year |
| 1957 .....                       | 7,194          | 5,112 | 7,12       | 7.06            | 51,263 | 36,099     | 87,362     |      |      |
| 1958 .....                       | 7,281          | 5,887 | 7.05       | 7.17            | 51,354 | 42,179     | 93,533     |      |      |
| 1959 .....                       | 7,996          | 6,128 | 7.08       | 6.98            | 56,620 | 42,775     | 99,395     |      |      |
| 1960 .....                       | 6,777          | 5,882 | 6.96       | 7.02            | 47,191 | 41,301     | 88,492     |      |      |
| 1961 .....                       | 7,031          | 6,017 | 7.18       | 7.05            | 50,456 | 42,500     | 92,956     |      |      |
| CORN BELT (North Central States) |                |       |            |                 |        |            |            |      |      |
| 1957 .....                       | 5,578          | 3,766 | 7.21       | 7.17            | 40,230 | 26,994     | 67,224     |      |      |
| 1958 .....                       | 5,717          | 4,450 | 7.14       | 7.23            | 40,807 | 32,177     | 72,984     |      |      |
| 1959 .....                       | 6,216          | 4,581 | 7.14       | 7.02            | 44,352 | 32,151     | 76,503     |      |      |
| 1960 .....                       | 5,256          | 4,471 | 7.03       | 7.05            | 36,950 | 31,530     | 68,480     |      |      |
| 1961 .....                       | 5,575          | 4,670 | 7.24       | 7.10            | 40,340 | 33,000     | 73,340     |      |      |

\*Spring, December through May; fall, June through November.  
†Fall farrowing indicated from breeding intentions reports. ‡Average number of pigs per litter with allowance for trend used to compute indicated number of fall pigs. Number rounded to nearest 500,000 head. §Spring pig crop plus indicated number of fall pigs.

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Monday, July 3, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

|                  | N.S. Yds | Chicago       | Sioux City    | Omaha         | St. Paul      |
|------------------|----------|---------------|---------------|---------------|---------------|
| BARROWS & GILTS: |          |               |               |               |               |
| U.S. No. 1:      |          |               |               |               |               |
| 180-200          | .....    | .....         | \$17.50-18.25 | .....         | \$18.00-18.25 |
| 200-220          | .....    | .....         | 18.00-18.25   | \$18.00-18.60 | 18.00-18.25   |
| 220-240          | .....    | .....         | 18.00-18.25   | 18.00-18.60   | 18.00-18.25   |
| U.S. No. 2:      |          |               |               |               |               |
| 180-200          | .....    | .....         | 17.50-18.25   | .....         | .....         |
| 200-220          | .....    | .....         | 18.00-18.25   | .....         | 18.00-18.25   |
| 220-240          | .....    | .....         | 18.00-18.25   | .....         | 17.75-18.25   |
| 240-270          | .....    | .....         | 17.00-18.00   | .....         | .....         |
| U.S. No. 3:      |          |               |               |               |               |
| 200-220          | .....    | \$17.75-18.35 | .....         | .....         | 17.50-18.00   |
| 220-240          | .....    | 17.75-18.35   | \$18.00-18.25 | .....         | 17.50-17.75   |
| 240-270          | .....    | 17.00-18.00   | 17.25-18.00   | 16.75-17.75   | 16.50-17.50   |
| 270-300          | .....    | 16.50-17.25   | 16.75-17.50   | 16.00-16.50   | 15.75-16.75   |
| U.S. No. 1-2:    |          |               |               |               |               |
| 180-200          | .....    | 18.50-18.85   | 18.25-19.00   | 17.50-18.25   | 17.00-17.75   |
| 200-220          | .....    | 18.50-18.85   | 18.75-19.00   | 18.00-18.40   | 18.00-18.25   |
| 220-240          | .....    | 18.35-18.75   | 18.50-19.00   | 18.00-18.25   | 18.00-18.25   |
| U.S. No. 2-3:    |          |               |               |               |               |
| 200-220          | .....    | 18.00-18.50   | 18.25-18.50   | 17.75-17.85   | 17.50-18.00   |
| 220-240          | .....    | 17.75-18.50   | 18.00-18.50   | 17.75-17.85   | 17.50-18.00   |
| 240-270          | .....    | 17.00-18.25   | 17.50-18.00   | 16.75-17.75   | 16.50-17.50   |
| 270-300          | .....    | 16.50-17.50   | 17.00-17.75   | 16.25-16.75   | 15.75-16.75   |
| U.S. No. 1-2-3:  |          |               |               |               |               |
| 180-200          | .....    | 18.25-18.50   | 18.25-18.75   | 17.50-18.00   | 16.50-17.50   |
| 200-220          | .....    | 18.25-18.50   | 18.50-18.75   | 17.50-18.00   | 17.75-18.25   |
| 220-240          | .....    | 17.75-18.25   | 18.25-18.75   | 17.85-18.00   | 17.75-18.25   |
| 240-270          | .....    | 17.25-18.35   | 17.75-18.25   | 17.00-18.00   | 16.75-18.25   |

## SOVS:

|                 |       |             |             |             |             |
|-----------------|-------|-------------|-------------|-------------|-------------|
| U.S. No. 1-2-3: |       |             |             |             |             |
| 180-270         | ..... | 15.25-15.75 | .....       | .....       | .....       |
| 270-330         | ..... | 15.25-15.75 | .....       | 14.75-15.50 | 15.00-15.25 |
| 330-400         | ..... | 14.50-15.75 | 14.25-15.75 | 13.75-15.00 | 14.00-15.00 |
| 400-550         | ..... | 13.25-14.75 | 13.00-14.50 | 12.75-14.00 | 13.25-14.25 |

## SLAUGHTER CATTLE & CALVES:

| STEERS:   |       |             |             |             |             |
|-----------|-------|-------------|-------------|-------------|-------------|
| Prime:    |       |             |             |             |             |
| 900-1100  | ..... | 23.50-24.25 | 23.00-23.75 | 23.00-23.50 | .....       |
| 1100-1300 | ..... | 22.25-24.50 | 22.50-23.25 | 22.25-23.50 | .....       |
| 1300-1500 | ..... | 21.00-24.50 | 21.50-23.75 | 21.25-23.00 | .....       |
| Choice:   |       |             |             |             |             |
| 700-900   | ..... | 22.75-24.25 | .....       | .....       | 21.75-23.00 |
| 900-1100  | ..... | 22.25-23.75 | 22.75-24.00 | 21.75-23.00 | 21.50-23.25 |
| 1100-1300 | ..... | 22.00-23.50 | 21.25-23.75 | 21.25-22.75 | 21.00-23.00 |
| 1300-1500 | ..... | 21.50-22.50 | 20.25-22.25 | 20.50-22.25 | 20.00-22.50 |
| Good:     |       |             |             |             |             |
| 700-900   | ..... | 21.75-22.75 | 21.50-23.00 | .....       | 20.00-21.75 |
| 900-1100  | ..... | 21.00-22.50 | 21.25-23.00 | 20.00-21.75 | 20.00-21.75 |
| 1100-1300 | ..... | 20.50-22.25 | 20.75-22.50 | 20.00-21.50 | 20.00-21.50 |
| Standard, |       |             |             |             |             |
| all wts.  | ..... | 19.75-21.00 | 19.75-21.50 | 18.00-20.00 | 18.50-20.00 |
| Utility,  |       |             |             |             |             |
| all wts.  | ..... | 17.50-20.00 | 18.50-20.00 | .....       | 16.50-18.00 |
| HEIFERS:  |       |             |             |             |             |
| Prime:    |       |             |             |             |             |
| 900-1100  | ..... | .....       | 23.00-23.75 | 22.75-23.50 | .....       |
| Choice:   |       |             |             |             |             |
| 700-900   | ..... | 22.25-23.25 | 22.50-23.50 | 21.50-23.00 | 22.00-23.00 |
| 900-1100  | ..... | 21.75-23.25 | 22.00-23.50 | 21.50-23.00 | 21.25-22.75 |
| Good:     |       |             |             |             |             |
| 600-800   | ..... | 20.50-22.50 | .....       | 20.00-21.50 | 19.75-22.00 |
| 800-1000  | ..... | 20.00-21.75 | 21.00-22.50 | 20.00-21.50 | 19.75-22.00 |
| Standard, |       |             |             |             |             |
| all wts.  | ..... | 18.00-20.50 | 18.00-21.00 | 18.00-20.00 | 18.50-19.75 |
| Utility,  |       |             |             |             |             |
| all wts.  | ..... | 17.00-18.50 | 15.50-18.00 | .....       | 17.50-20.75 |

## COWS:

| Commercial                       | 15.00-16.50 | 13.50-15.75 | 14.50-15.50 | 15.00-16.00 | 14.00-15.00 |
|----------------------------------|-------------|-------------|-------------|-------------|-------------|
| Utility                          | 15.00-16.00 | 13.00-16.00 | 13.75-14.75 | 14.00-15.25 | 13.50-14.00 |
| Cutter                           | 13.50-15.50 | 13.75-15.50 | 13.00-14.25 | 13.75-14.50 | 13.00-14.00 |
| Canner                           | 13.00-14.00 | 12.00-14.50 | 12.00-13.25 | 13.00-14.00 | 12.00-13.00 |
| BULLS (Yrds. Excl.) All Weights: |             |             |             |             |             |
| Commercial                       | 18.00-20.00 | 17.00-20.50 | 18.00-19.50 | 18.00-20.75 | 17.50-19.00 |
| Utility                          | 17.50-20.00 | 16.00-20.50 | 17.50-19.00 | 18.25-20.50 | 18.00-20.00 |
| Cutter                           | 16.00-18.00 | 17.00-20.25 | 16.50-19.00 | 17.00-18.25 | 15.00-18.00 |
| VEALERS, All Weights:            |             |             |             |             |             |
| Ch. & pr.                        | 27.00       | .....       | .....       | 26.00-30.00 | 25.00-29.00 |
| Std. & gd.                       | 18.00-25.00 | 17.00-23.00 | .....       | 19.00-26.00 | 20.00-25.00 |
| CALVES (500 Lbs. Down):          |             |             |             |             |             |
| Choice                           | 21.00-23.00 | .....       | .....       | .....       | 22.00-24.00 |
| Std. & gd.                       | 15.00-21.00 | .....       | .....       | .....       | 17.00-22.00 |
| SHEEP & LAMPS:                   |             |             |             |             |             |
| LAMBS (110 lbs. Down):           |             |             |             |             |             |
| Prime                            | 19.00-19.50 | 19.50-20.00 | 19.25-19.75 | 18.50-20.00 | 18.50       |
| Choice                           | 17.50-19.00 | 19.00-19.50 | 18.00-19.25 | 17.50-20.00 | 18.00-18.50 |
| Good                             | 16.50-17.50 | 18.00-19.00 | 17.00-18.00 | 16.00-17.75 | 17.00       |

## YEARLINGS (Shorn):

|        |             |             |       |       |             |
|--------|-------------|-------------|-------|-------|-------------|
| Choice | 14.00       | 15.25-15.50 | 14.50 | 15.50 | 14.00-14.50 |
| Good   | 12.00-14.00 | 15.25       | 13.50 | 12.50 | .....       |

## EWES (Shorn):

|              |           |           |           |           |           |
|--------------|-----------|-----------|-----------|-----------|-----------|
| Gd. & ch.    | 3.00-4.50 | 4.50-5.00 | .....     | 3.00-4.50 | 2.50-3.50 |
| Cull & util. | 3.00-4.50 | 4.50-5.00 | 3.00-4.50 | 2.50-4.50 | 2.50-3.50 |

## CORN BELT DIRECT TRADING

Des Moines, July 5—  
Prices on hogs at 14 plants and about 30 concentration yards in interior Iowa and southern Minnesota, as quoted by the USDA:

| BARROWS & GILTS       | Cwt.          |
|-----------------------|---------------|
| U.S. No. 1, 200-220   | \$17.75@18.25 |
| U.S. No. 1, 220-240   | 17.50@18.15   |
| U.S. No. 2, 200-220   | 17.25@18.00   |
| U.S. No. 2, 220-240   | 17.25@17.90   |
| U.S. No. 2, 240-270   | 16.75@17.65   |
| U.S. No. 3, 200-220   | 17.10@17.75   |
| U.S. No. 3, 220-240   | 17.10@17.65   |
| U.S. No. 3, 240-270   | 16.35@17.40   |
| U.S. No. 3, 270-300   | 15.50@16.50   |
| U.S. No. 1-2, 180-200 | none qtd.     |
| U.S. No. 1-2, 200-220 | 17.60@18.15   |
| U.S. No. 1-2, 220-240 | 17.50@18.00   |
| U.S. No. 2-3, 200-220 | 17.25@17.90   |
| U.S. No. 2-3, 220-240 | 17.25@17.75   |
| U.S. No. 2-3, 240-270 | 16.50@17.50   |
| U.S. No. 2-3, 270-300 | 15.75@16.85   |
| U.S. No. 1-3, 180-200 | 15.25@17.75   |
| U.S. No. 1-3, 200-220 | 17.25@18.00   |
| U.S. No. 1-3, 220-240 | 17.25@17.90   |
| U.S. No. 1-3, 240-270 | 16.50@17.65   |

SOWS:  
U.S. No. 1-3, 270-330 14.35@15.65  
U.S. No. 2-3, 330-400 13.60@15.15  
U.S. No. 1-3, 400-550 12.10@14.40

Corn Belt hog receipts, as reported by the USDA:

|         | This week est. | Last week actual | Last year actual |
|---------|----------------|------------------|------------------|
| June 29 | 55,000         | 52,000           | 53,000           |
| June 30 | 45,000         | 38,000           | 31,000           |
| July 1  | 36,000         | 25,000           | 20,000           |
| July 3  | 44,000         | 45,000           | 90,000           |
| July 4  | Hol.           | 64,000           | 58,000           |
| July 5  | 60,000         | 45,000           | 45,000           |

## LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph, Monday, July 3 were as follows:

| CATTLE:               | Cwt.          |
|-----------------------|---------------|
| Steers, choice        | \$22.00@23.25 |
| Steers, good          | 20.50@22.00   |
| Heifers, gd. & ch.    | 20.50@23.00   |
| Cows, util. & com'l.  | 14.50@16.00   |
| Cows, can. & cut.     | 13.50@15.50   |
| Bulls, util. & com'l. | 17.50@19.50   |
| VEALERS:              | Cwt.          |
| Vealers, gd. & ch.    | 23.00@26.00   |
| Calves, gd. & ch.     | 19.00@23.00   |
| BARROWS & GILTS:      | Cwt.          |
| U.S. No. 3, 220/240   | 17.50@17.75   |
| U.S. No. 3, 240/270   | 17.25@17.75   |
| U.S. No. 3, 270/300   | 16.75@17.25   |
| U.S. No. 1-2, 180/200 | 17.50@18.50   |
| U.S. No. 1-2, 200/220 | 18.00@18.50   |
| U.S. No. 1-2, 220/240 | 18.00@18.50   |
| U.S. No. 2-3, 200/220 | 17.50@18.00   |
| U.S. No. 2-3, 220/240 | 17.50@18.00   |
| U.S. No. 2-3, 240/270 | 17.25@17.75   |
| U.S. No. 2-3, 270/300 | 17.00@17.75   |
| U.S. No. 1-3, 180/200 | 17.50@18.00   |
| U.S. No. 1-3, 200/220 | 17.50@18.00   |
| U.S. No. 1-3, 220/240 | 17.50@18.00   |
| U.S. No. 1-3, 240/270 | 17.50@18.00   |
| SOWS, U.S. No. 1-3:   | Cwt.          |
| 270/330 lbs.          | 15.00@15.50   |
| 330/440 lbs.          | 14.50@15.25   |
| 400/550 lbs.          | 13.00@14.50   |
| LAMBS:                | Cwt.          |
| Choice & prime        | 18.50@20.00   |
| Good & choice         | 17.50@18.50   |

## LIVESTOCK PRICES AT DENVER

Livestock prices at Denver on Monday, July 3 were as follows:

| CATTLE:               | Cwt.          |
|-----------------------|---------------|
| Steers, choice        | \$22.00@23.10 |
| Steers, good          | 21.00@22.00   |
| Heifers, gd. & ch.    | 20.50@23.25   |
| Cows, cut. & util.    | 14.00@15.50   |
| Cows, can. & cut.     | 12.50@14.50   |
| BARROWS & GILTS:      | Cwt.          |
| U.S. No. 1-2, 190/225 | 18.75@19.00   |
| U.S. No. 1-3, 190/250 | 18.25@18.75   |
| U.S. No. 2-3, 200/250 | 17.50@18.25   |
| SOWS:                 | Cwt.          |
| U.S. No. 2-3, 255/385 | 15.00@15.50   |
| U.S. No. 2-3, 400/600 | 12.00@14.75   |
| LAMBS:                | Cwt.          |
| Choice & prime        | 17.00@18.75   |
| Good                  | 15.50         |

## LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis, Monday, July 3 were as follows:

| CATTLE:               | Cwt.          |
|-----------------------|---------------|
| Steers, choice        | \$22.00@23.00 |
| Steers, good          | 20.50@22.00   |
| Heifers, gd. & ch.    | 20.00@22.50   |
| Cows, util. & com'l.  | 14.00@16.00   |
| Cows, can. & cut.     | 13.00@15.00   |
| Bulls, util. & com'l. | 18.00@20.50   |
| VEALERS:              | Cwt.          |
| Choice & prime        | 27.00@27.50   |
| Good & choice         | 24.00@27.00   |
| Stand. & good         | 20.00@24.00   |
| BARROWS & GILTS:      | Cwt.          |
| U.S. No. 1, 200/220   | 19.00@19.25   |
| U.S. No. 3, 200/220   | 18.25@18.50   |
| U.S. No. 3, 220/240   | 18.00@18.25   |
| U.S. No. 3, 240/270   | 17.25@18.00   |
| U.S. No. 3, 270/300   | 16.75@17.25   |
| U.S. No. 1-2, 180/200 | 18.50@19.10   |
| U.S. No. 1-2, 200/220 | 18.75@19.10   |
| U.S. No. 1-2, 220/240 | 18.25@19.10   |
| U.S. No. 2-3, 200/220 | 18.25@18.50   |
| U.S. No. 2-3, 220/240 | 18.00@18.50   |
| U.S. No. 2-3, 240/270 | 17.50@18.00   |
| U.S. No. 2-3, 270/300 | 16.75@17.50   |
| U.S. No. 1-3, 180/200 | 18.25@18.75   |
| U.S. No. 1-3, 200/220 | 18.50@18.75   |
| U.S. No. 1-3, 220/240 | 18.00@18.75   |
| U.S. No. 1-3, 240/270 | 17.50@18.25   |
| SOWS, U.S. No. 1-3:   | Cwt.          |
| 270/330 lbs.          | 15.50@15.75   |
| 330/400 lbs.          | 14.25@15.50   |
| 400/550 lbs.          | 13.50@14.50   |
| LAMBS:                | Cwt.          |
| Choice & prime        | 17.00@18.50   |
| Good & choice         | 15.00@16.50   |

## LIVESTOCK PRICES AT KANSAS CITY

Livestock prices at Kansas City, Monday, July 3 were as follows:

| CATTLE:               | Cwt.          |
|-----------------------|---------------|
| Steers, choice        | \$21.50@24.00 |
| Steers, good          | 20.00@22.50   |
| Heifers, gd. & ch.    | 20.00@24.00   |
| Cows, util. & com'l.  | 14.00@16.50   |
| Cows, can. & cut.     | 12.00@15.00   |
| Bulls, util. & com'l. | 17.50@19.50   |
| VEALERS:              | Cwt.          |
| Good & choice         | 20.00@27.00   |
| Calves, gd. & ch.     | 19.00@24.00   |
| BARROWS & GILTS:      | Cwt.          |
| U.S. No. 1, 180/200   | 18.25@18.35   |
| U.S. No. 1, 200/220   | 18.25@18.50   |
| U.S. No. 1, 220/240   | 18.00@18.35   |
| U.S. No. 3, 220/240   | 17.50@17.90   |
| U.S. No. 3, 240/270   | 17.50@17.75   |
| U.S. No. 3, 270/300   | 16.50@17.60   |
| U.S. No. 1-2, 180/200 | 17.75@18.35   |
| U.S. No. 1-2, 200/220 | 18.10@18.50   |
| U.S. No. 1-2, 220/240 | 18.00@18.35   |
| U.S. No. 2-3, 200/220 | 17.75@18.00   |
| U.S. No. 2-3, 220/240 | 17.75@18.00   |
| U.S. No. 2-3, 240/270 | 17.50@17.75   |
| U.S. No. 1-3, 180/200 | 17.75@17.75   |
| U.S. No. 1-3, 200/220 | 17.75@18.25   |
| U.S. No. 1-3, 220/240 | 17.75@18.25   |
| U.S. No. 1-3, 240/270 | 17.50@18.15   |
| SOWS, U.S. No. 1-3:   | Cwt.          |
| 270/330 lbs.          | 14.75@16.00   |
| 330/400 lbs.          | 14.25@15.50   |
| 400/550 lbs.          | 13.50@14.75   |
| LAMBS:                | Cwt.          |
| Choice & prime        | 18.00@19.50   |
| Good & choice         | 16.75@18.00   |

## LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Monday, July 3 were as follows:

| CATTLE:               | Cwt.          |
|-----------------------|---------------|
| Steers, gd. & ch.     | \$22.00@23.25 |
| Steers, util. & std.  | 18.50@21.50   |
| Heifers, gd. & ch.    | 21.50@23.00   |
| Cows, util. & com'l.  | 13.00@17.00   |
| Cows, can. & cut.     | 11.00@15.50   |
| Bulls, util. & com'l. | 19.00@20.75   |
| VEALERS:              | Cwt.          |
| Choice                | none ctd.     |
| Good & choice         | 23.00@27.00   |
| Calves, gd. & ch.     | 20.00@23.00   |
| BARROWS & GILTS:      | Cwt.          |
| U.S. No. 1, 190/230   | 18.75@19.00   |
| U.S. No. 1-2, 190/230 | 18.50@18.75   |
| U.S. No. 2-3, 230/250 | 18.00@18.50   |
| U.S. No. 2-3, 250/280 | 17.50@18.00   |
| SOWS, U.S. No. 1-3:   | Cwt.          |
| 300/400 lbs.          | 14.00@14.50   |
| 400/600 lbs.          | 13.50@13.75   |
| LAMBS:                | Cwt.          |
| Choice & prime        | 18.00@19.00   |
| Good & choice         | 16.00@17.50   |

## WEEKLY LIVESTOCK SLAUGHTER

Slaughter of livestock at major centers during the week ended July 1, 1961 (totals compared), as reported by the U. S. Department of Agriculture:

| City or Area                              | Cattle  | Calves | Hogs    | Sheep   |
|---|---------|--------|---------|---------|
| Boston, New York City area <sup>1</sup>   | 13,378  | 11,701 | 34,755  | 40,317  |
| Baltimore, Philadelphia                   | 9,055   | 697    | 27,127  | 3,800   |
| Cincy., Cleve., Detroit, Indpls.          | 19,631  | 4,254  | 96,357  | 14,007  |
| Chicago area                              | 16,679  | 5,153  | 32,660  | 5,500   |
| St. Paul-Wis. areas <sup>2</sup>          | 30,517  | 10,765 | 79,662  | 10,301  |
| St. Louis area <sup>3</sup>               | 11,805  | 1,573  | 66,032  | 5,111   |
| Sioux City-So. Dak. area <sup>4</sup>     | 28,989  | .....  | 85,923  | 11,425  |
| Omaha area <sup>5</sup>                   | 39,729  | 125    | 74,420  | 12,300  |
| Kansas City                               | 15,316  | .....  | 30,920  | .....   |
| Iowa-So. Minnesota <sup>6</sup>           | 28,065  | 1,543  | 201,095 | 25,371  |
| Louisville, Evansville,                   | .....   | .....  | .....   | .....   |
| Nashville, Memphis                        | 7,047   | 3,105  | 48,148  | .....   |
| Georgia-Florida-Alabama area <sup>7</sup> | 9,674   | 4,042  | 20,708  | .....   |
| St. Joseph, Wichita, Okla. City           | 19,184  | 855    | 46,659  | 9,200   |
| Ft. Worth, Dallas, San Antonio            | 13,007  | 4,174  | 13,892  | 27,000  |
| Denver, Ogden, Salt Lake City             | 21,811  | 159    | 15,253  | 30,811  |
| Los Angeles, San Fran. areas <sup>8</sup> | 27,464  | 1,475  | 26,903  | 26,910  |
| Portland, Seattle, Spokane                | 8,193   | 238    | 8,893   | 16,830  |
| GRAND TOTALS                              | 319,744 | 49,860 | 906,077 | 230,913 |
| TOTALS SAME WEEK 1960                     | 324,818 | 64,057 | 959,033 | 237,425 |

<sup>1</sup>Includes Brooklyn, Newark and Jersey City. <sup>2</sup>Includes St. Paul, So. St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. <sup>3</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>4</sup>Includes Sioux Falls, Huron, Mitchell, Madison and Watertown, S. Dak. <sup>5</sup>Includes Lincoln and Fremont, Nebr., and Glenwood, Iowa. <sup>6</sup>Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Estherville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. <sup>7</sup>Includes Birmingham, Dothan and Montgomery, Ala., Albany, Atlanta, Augusta, Moultrie and Thomasville, Ga., Bartow, Hialeah, Jacksonville, Ocala and Quincy, Fla. <sup>8</sup>Includes Los Angeles, San Francisco, San Jose and Vallejo, Calif.

## LIVESTOCK PRICES AT 10 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 10 leading markets in Canada during the week ended June 24, compared with same week in 1960, as reported to the PROVISIONER by the Canada Department of Agriculture:

|                | GOOD<br>STEERS<br>All wts. |         | VEAL<br>CALVES<br>Gd. & Ch. |         | HOGS<br>Grade B<br>Dressed |         | LAMBS<br>Good<br>Handweight |         |
|----------------|----------------------------|---------|-----------------------------|---------|----------------------------|---------|-----------------------------|---------|
|                | 1960                       | 1961    | 1960                        | 1961    | 1960                       | 1961    | 1960                        | 1961    |
| Calgary ...    | \$20.35                    | \$19.30 | \$25.70                     | \$28.10 | \$22.45                    | \$23.15 | \$22.00                     | \$17.00 |
| Lethbridge ... | 20.50                      | 19.25   | 21.25                       | 22.30   | 22.58                      | 23.14   | 20.30                       | 17.00   |
| Edmonton ...   | 20.60                      | 19.30   | 27.50                       | 26.00   | 22.70                      | 23.30   | 21.65                       | 16.00   |
| Regina ...     | 20.65                      | 18.75   | 28.50                       | 26.00   | 23.55                      | 24.00   | ...                         | 17.00   |
| Moose Jaw ...  | 20.75                      | 18.75   | 25.00                       | 25.00   | 23.25                      | 23.56   | 21.00                       | 19.00   |
| Saskatoon ...  | 21.30                      | 18.50   | 28.00                       | 26.00   | 23.50                      | 24.25   | 21.75                       | 18.00   |
| Pr. Albert ... | 20.60                      | 18.35   | 26.50                       | 24.25   | 23.00                      | 23.80   | 19.50                       | 18.00   |
| Winnipeg ...   | 22.57                      | 19.77   | 31.47                       | 26.70   | 24.25                      | 24.91   | 23.87                       | 18.00   |
| Toronto ...    | 22.50                      | 21.50   | 29.28                       | 29.00   | 26.57                      | 27.68   | 24.00                       | 22.00   |
| Montreal ...   | 23.10                      | 22.15   | 28.60                       | 27.10   | 27.07                      | 27.93   | ...                         | 22.00   |

## SOUTHERN LIVESTOCK RECEIPTS

Receipts at six packing plant stockyards located in Albany, Columbus, Moultrie, Thomasville, Ga., Dothan, Ala., and Jacksonville, Fla., week ended July 1:

|                               | Cattle and Calves | Hogs   |
|-------------------------------|-------------------|--------|
| Week ended July 1 (estimated) | 2,800             | 18,800 |
| Week previous (six days)      | 2,826             | 13,125 |
| Corresponding week last year  | 3,543             | 13,404 |

## CANADIAN KILL

Inspected slaughter of livestock in Canada, week ended June 24, compared:

|                          | Week ended June 24 | Same week 1960 |
|--------------------------|--------------------|----------------|
| CATTLE                   |                    |                |
| Western Canada           | 22,385             | 19,525         |
| Eastern Canada           | 15,650             | 16,855         |
| Totals                   | 38,035             | 36,380         |
| HOGS                     |                    |                |
| Western Canada           | 48,160             | 49,049         |
| Eastern Canada           | 48,466             | 51,630         |
| Totals                   | 96,626             | 100,679        |
| All hog carcasses graded | 108,513            | 110,835        |
| SHEEP                    |                    |                |
| Western Canada           | 3,349              | 2,859          |
| Eastern Canada           | 3,593              | 3,335          |
| Totals                   | 6,942              | 6,194          |

## PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended June 30:

| Cattle Calves Hogs Sheep |       |     |       |       |
|--------------------------|-------|-----|-------|-------|
| Los Ang.                 | 3,300 | 350 | 450   | 50    |
| Stockton                 | 2,950 | 625 | 950   | 1,125 |
| N. P. land               | 1,975 | 400 | 1,800 | 5,500 |

## LIVESTOCK RECEIPTS

Receipts at 12 markets for the week ended Friday, June 30, with comparisons:

|               | Cattle  | Hogs    | Sheep  |
|---------------|---------|---------|--------|
| Week to date  | 209,400 | 279,700 | 68,200 |
| Previous week | 201,300 | 256,800 | 65,900 |
| Same wk. 1960 | 210,900 | 280,900 | 58,000 |

## NEW YORK RECEIPTS

Receipts of livestock at Jersey City and 41st St. New York market for the week ended July 1:

| Cattle Calves Hogs Sheep |       |    |        |       |
|--------------------------|-------|----|--------|-------|
| Salable                  | 64    | 10 | 134    | none  |
| Total, (incl. directs)   | 1,261 | 70 | 13,573 | 4,300 |
| Prev. wk. salable        | 67    | 13 | none   | none  |
| Total, (incl. directs)   | 1,471 | 13 | 14,205 | 3,000 |

\*Includes hogs at 31st Street.

# The Meat Trail...

## JOBS

The appointments of **RUSSELL M. SMITH** as plant manager, **O. D. (DEAN) JONES** as sales manager and **THOMAS V. BELL** as plant superintendent of the Seattle, Wash., meat processing plant of The Rath Packing Co., Waterloo, Ia., has been announced by **RUSSELL W. RITZ**, Rath vice president of sales. **E. A. GRAVES**, manager of the Seattle plant for the past 32 years, will serve the firm in an advisory capacity until his retirement becomes effective in February, 1962. Smith, who joined Rath in 1947, has been assistant manager at Seattle since 1955. Before that he was sales supervisor at Seattle and received earlier experience in branch operations and sales at Rath branches in Dallas and Houston, Tex. Jones started with Rath in 1950 and was sales supervisor at Seattle from 1956 to 1959. For the past two and one half years he has served at the company's Waterloo general office. Bell served at Rath's San Antonio and Dallas branch plants before being transferred to the Seattle plant in 1953. He has been with Rath for the past 14 years.

The appointment of **DOUGLAS J. WEILAND** as assistant sales manager at Weiland Packing Co., Inc., Phoenixville, Pa., has been announced by **FRANKLIN L. WEILAND**, president. Douglas Weiland, joined the firm in 1955 in the sales department. In his new position, he will report to **JAMES FREELY**, newly-appointed sales manager of the company.

**DEAN M. CLUTE** has been named manager of the hide department at the Chicago general office of Swift & Company, succeeding **MAURICE N. WITT**, who retired June 30 after more than 42 years of service with

York. Since 1956, he has been in the hide department at Chicago. Witt started his career with Swift in 1919 at Omaha. He was appointed head of the Chicago hide department in 1930 and held this position for the past 31 years. A brother of Witt, **J. E. WITT**, is manager of a Swift ice cream plant located at Whittier, Cal.

The appointment of **RICHARD J. WIEGAND** to the position of manager

of the industrial relations department at The Cudahy Packing Co., Omaha, was announced by **GEORGE E. JOHNSON**, Cudahy director of industrial relations. In his new position, Wiegand will supervise labor relations, salaried personnel and employee services at the Omaha plant, branches and sales offices serving the Midwest, the South and eastern seaboard states. Wiegand, who was formerly assistant manager of the labor relations and security department, joined Cudahy in 1944 as assistant personnel manager at Cudahy's Sioux City, Ia., plant. He was transferred to Omaha in 1954 and assigned to the general operations department.

**A. K. LEDIARD** has been named sales manager at the Salt Lake City, Utah, sales unit of John Morrell & Co., Chicago. He succeeds **R. R. NIELSEN**, who has been transferred to the advertising and merchandising department at the Morrell plant at Sioux Falls, S.D. Lediard was formerly sales manager at Morrell's Miami, Fla., unit.

**W. B. CATLETT** has been appointed assistant manager of the refinery division at the Oklahoma City plant of Swift & Company, announced plant manager **K. M. COUGHENOUR**.

## PLANTS

**Fred Usinger, Inc.**, Milwaukee sausage manufacturer, has announced the purchase of a 22-acre industrial site in Milwaukee. The Usinger firm bought the land from a group of Milwaukee investors for a reported price of \$150,000. The company now has about 85,000 sq. ft. of space for its sausage making and retail sales operations. "While plant facilities are presently adequate as a result of recent additions," president

**FREDERICK USINGER** said, "we feel that at our present rate of growth, it will be necessary to construct additional facilities in a number of years." The company has been at 1030 N. 83rd st. since its founding in 1880.

The planning and zoning board of appeals of Henrietta, N.Y., has approved an application by **Zweigle's, Inc.**, Rochester, N.Y., sausage manufacturer, to build a \$100,000 sausage factory in Henrietta to replace its present plant at 214 Joseph ave. in Rochester. The land on which the present plant is located is involved in an urban redevelopment program. **Zweigle's, Inc.**, has been situated in Rochester for the past 81 years.

A fire of undetermined origin destroyed the plant of **Holland Meat Products**, Stockton, Cal. Included in the \$2,000,000 damage estimate is approximately \$600,000 worth of packaged meat products. All 120 employees working in the building at the time the fire started were evacuated safely.

**NORMAN BUCKHOLTZ**, president of **Regal Provision Co.**, Cleveland, O., has announced the start of a \$100,000 company expansion program. "We fully expect that by the end of this year our sales will have increased about 400 per cent over 1960," Buckholtz said. The expected increase in sales is due to Regal's entry into the consumer market. The firm, which manufactures **Ever-Tender** sandwich steaks, previously catered to the restaurant and institutional trade but now also distributes its meat products to retail stores in the Cleveland area.

**Gillum Meat Co.**, Buckeye, Ariz., has started construction of a \$40,000 slaughterhouse that will have a kill capacity of 125 head of cattle per day. **RAY GILLUM** started the business in a former garage in 1953 and the following year built a slaughter plant with a capacity of 20 head.

**A. Szelagowski & Son**, Buffalo, N. Y., sausage manufacturer, has started a \$100,000 expansion program at its plant at 755 Baily ave., which was opened only two years ago. "We hope this is the first of many additions to the plant," said **WALTER L. HAGEMAN**, president and general manager of the firm. The new addition will be used for a freezer operation and dry storage area. Hageman said the additional space is needed because of the increasing amount of



R. J. WIEGAND



D. M. CLUTE



M. N. WITT

Swift Clute joined Swift in 1934 at South Omaha, Neb., and subsequently held various positions in the accounting and by-products departments there and in the by-products and hide departments at North Portland, Ore., Chicago and New





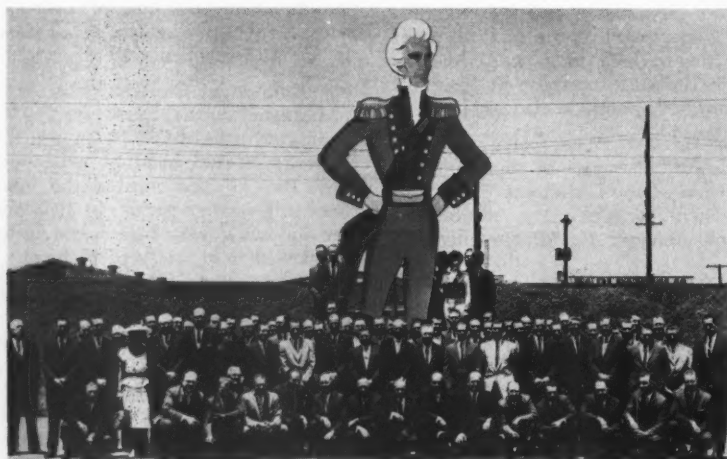
NEUHOFF GENERAL manager T. A. Peeler, flanked by advertising promoting new packages for "Old Hickory" line, addresses sales meeting.

### 'Old Hickory' Returns on Neuhooff Packages

**A**NDREW JACKSON, the "Old Hickory" hero of the Battle of New Orleans, has returned to Tennessee in a prominent position on new packages for "Old Hickory" meats of Neuhooff Packing Co., Nashville, an affiliate of Swift & Company, Chicago. In the first major package change in a half-century of operation, the Neuhooff firm has adopted bright yellow, blue and red packages for its entire line of Old Hickory meats.

The "Old Hickory" character never appeared on Neuhooff's products before. He now is featured, resplendent in a red and blue uniform, in all Neuhooff advertising as well as on the new packages. The packages are being introduced with saturation schedules of 1,000 television spots, heavy radio schedules, 100 per cent showing of 30-sheet outdoor posters, bus display and weekly four-color newspaper pages. Full-color in-store displays also support the package introduction.

Neuhooff officials, through Doyné Advertising Agency, Inc., Nashville, announced a series of four special promotions that will follow the initial kick-off promotion. The first of these, which began on June 21, is a coloring contest that will call attention to the new package colors and design. Old Hickory fresh beef, pork, veal and lamb and a full line of table-ready and smoked meats are distributed throughout the Southeast by the Nashville packing concern.



SHOWINGS OF 25-ft. figure of "Old Hickory" throughout Nashville area teased introduction of new packages for two weeks before they were announced. Neuhooff officials and sales personnel are pictured at kick-off event, where advertising and sales promotion plans were unveiled.

prepackaging the firm is doing. Szlagowski is a subsidiary of Tobin Packing Co., Inc., of Rochester, N. Y.

### DEATHS

**NATHAN BURING**, 79, associated with Nat Buring Packing Co., Inc., Memphis, Tenn., of which his son, NAT, is president, died June 24. He is survived by his widow, RUBY; a daughter, and another son, JACK, who is vice president of the firm.

**R. LYNDALL (LYNN) TERRY**, 42, former general operations manager and assistant vice president of Oscar Mayer & Co., Madison, Wis., died June 27 in San Francisco. Terry, who resigned from Oscar Mayer last April, was in charge of the West Coast franchise of E. A. Butler & Associates, New York business management consulting firm, at the time of his death. Terry joined Oscar Mayer at Chicago as a time study engineer in 1941 and subsequently held positions with the firm as industrial engineer at Chicago, acting operations manager at Philadelphia and operations manager at Madison. He was elected an assistant vice president of the firm in 1952.



R. L. TERRY

### TRAILMARKS

**LESTER BOOKEY**, president of Des Moines Packing Co. and vice president of Bookey Packing Co., both located in Des Moines, Ia., has been named to the 25-member National Agricultural Advisory Commission by PRESIDENT KENNEDY. The commission will advise the President and the U. S. Department of Agriculture on farm policies. The commission's first meeting, a closed affair, is scheduled for July 11 at Washington, D.C. Bookey is second vice president of the National Independent Meat Packers Association and chairman of NIMPA's beef and hides committee.

**SAM BROWN**, founder of Bonnee Co., Inc., St. Louis, Mo., processor of Bonnee buttered beef steaks, announced that he no longer is associated with the firm. He was president of the organization.

The Canadian Institute of Food Technology has named the following representatives of Canadian meat industry firms as national directors: **T. J. KEEFE**, vice president of Stange-Pemberton, Ltd., Toronto.

Out; E. J. DUFALT, technical assistant to the general superintendent at Canada Packers, Ltd., Toronto; A. BELANGER, plant chemist at the Montreal, Que., plant of Canada Packers, Ltd., and T. R. COSTLEY, head chemist at Swift Canadian Co., Ltd., Winnipeg, Man.

GEORGE M. LEWIS, vice president of the American Meat Institute, has been appointed a member of the association committee of the United States Chamber of Commerce.

### MID Names First Home Economist to Staff

Miss NANCY R. DUCKWORTH has joined the Meat Inspection Division, Agricultural Research Service, U.S. Department of Agriculture, as the first home economist to serve on the staff of the MID. In her new position, Miss Duckworth will be concerned primarily with the improvement and development of standards of composition for processed meat products. She will conduct consumer surveys as well as



NATURAL CASING Institute members are shown at cocktail party and dinner during annual meeting, held June 23-25 at The Shelburne, Atlantic City, N. J. Members and their wives, totaling about 50 people, attended three-day meeting, at which Paul Rosenfeld was re-elected president of casing group.

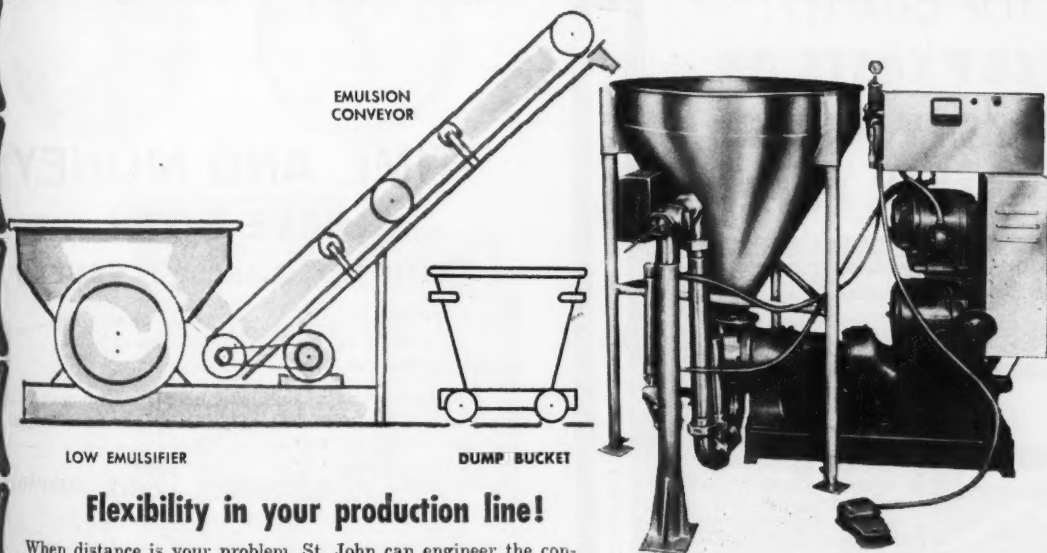
taste panel and laboratory tests on canned, frozen and other processed meats as part of the MID's label control program to insure accurate labeling of meat products.

Miss Duckworth, who formerly served in the USDA school lunch program, was first a manager of school cafeterias and subsequently became a researcher in the develop-

ment of recipes for feeding large groups in the ARS school lunch laboratory at Beltsville, Md. She most recently served as a home economist with the school lunch branch of the Agricultural Marketing Service. Miss Duckworth was graduated with a bachelor of science degree from Meredith College in Raleigh, North Carolina.



MISS DUCKWORTH



### Flexibility in your production line!

When distance is your problem, St. John can engineer the conveyor system that makes short work of long spaces. This easy, field-proved set-up carries emulsion from the chopper directly to the St. John continuous stuffer—gives you steady, high production rates.

And with an alternate cut-off valve, emulsion can be delivered from chopper to dump bucket—for other operations in a simple, trouble-free process that keeps labor costs to a minimum.

ST. JOHN No. 2015  
CONTINUOUS STUFFER

**ST. JOHN & CO.**

5800 S. Damen Ave., Chicago 36, Illinois

## Council Lists New Cities In Lamb Sales Program

In an effort to generate more interest in lamb, the American Lamb Council, a division of the American Sheep Producers Council, Denver, has developed a packer-coordinated program in a broad area of the country ranging from the Alleghenies in the East to the Sierras in the West—an area which is lower than other parts of the country in lamb consumption.

The council asked packers in this area to name the cities which they felt had the greatest potential for lamb consumption and to which they would give their merchandising and sales support in an intensive lamb promotion program. The designated cities were selected on the basis of a rating formula, taking into consideration the preference or ranking of the city by the packer and the packer's estimated share of the federally inspected lamb slaughter.

New packer-designated cities include: Albany, N. Y.; Pittsburgh; Jacksonville, Fla.; Tampa-St. Petersburg, Fla.; Miami; New Orleans; Dallas; Memphis; Cincinnati; Indianapolis, and Phoenix. Other cities which are already targets for the program, but which the majority of

packers indicated should receive added promotional impact, are: Atlanta, Cleveland, Detroit, Houston, Chicago, Milwaukee, Minneapolis-St. Paul, St. Louis, Kansas City, Omaha and Denver.

Cities where the council is already promoting and will have two major promotions during the year are: Boston, New York City, Philadelphia, Baltimore, Washington D. C., Des Moines, Salt Lake City, Seattle, Portland and San Francisco, Sacramento, San Jose, Los Angeles and San Diego, Cal.

The American Lamb Council also will work with packers in determining the key months for lamb advertising and promotional work to obtain the greatest impact for the meat per dollar of expenditure.

## Swift 'Fringe' Benefits Average \$100 Per Month

The equivalent of an extra \$100 a month per employee is paid by Swift & Company as benefits to employees over and above wages and salaries, according to figures just compiled by the company. These "fringe" benefits totaled \$61,783,885 last year for 51,115 Swift employees in this country—an average of \$1,209.

Even beyond this, the company

said, there are miscellaneous benefits such as payment for jury duty, military service, tuition aid and wedding presents which are not included in the total.

Biggest item is nearly \$17,000,000 for paid vacations, one to four weeks depending on length of time with the company. Next in line is more than \$9,500,000 for paid holidays. Swift pension payments, which provide monthly benefits for 13,120 retired employees, widows and minor children, were about \$9,000,000. Hospital, medical, surgical and polio insurance for employees and dependents amounted to more than \$6,600,000 last year.

Other benefits listed by Swift include various types of casualty and life insurance, sickness and accident payments, savings and thrift plans, death benefits, retirement allowances, social security and unemployment taxes.

## Safety Belts at Eckrich

A recent survey taken by the National Safety Council revealed that Peter Eckrich & Sons, Inc., Fort Wayne, Ind., is one of only three companies in Indiana that require safety seat belts on company-operated vehicles.

## TOP QUALITY! CUT COSTS ON PATTY PAPER —STEAK PAPER



OUR  
SALESMEN  
STAY IN CHEAP  
HOTELS  
(One of our  
thousands of  
cost-cutting  
secrets)

### MID-WEST OFFERS COMPLETE LINE— SHEETS AND ROLLS

Mid-West "Dry-Waxed" laminated patty paper works on every patty-making machine. It separates easily, peels clean—even when frozen. It's economically priced too. Mid-West also offers: Waxed 2 sides laminated, lightweight single sheet; and heavyweight single sheet.

Also impregnated Steak Paper for machines requiring 4" rolls with 1/2" core and Steak Paper in sheets of all sizes.

WRITE TODAY FOR SAMPLES  
AND COST-CUTTING PRICES

**Mid-West Wax Paper Co.**  
Ft. Madison, Iowa

Let us figure your next job with our "magic pencil" it cuts cost on top quality



## TIME AND MONEY SAVE BOTH WITH HOT CARCASS LABELS

- Slap on Easy
- Easy to See
- Stick Tight
- Won't tear shrouds
- Easy Marking
- Peel off Clean

Stock labels available for immediate shipment . . .  
also a complete line of pressure sensitive labels.

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Please send me a free sample supply of  
Hot Carcass Labels and Head 'n Foot Tags.

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Firm \_\_\_\_\_

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City, State \_\_\_\_\_



## Flashes on suppliers

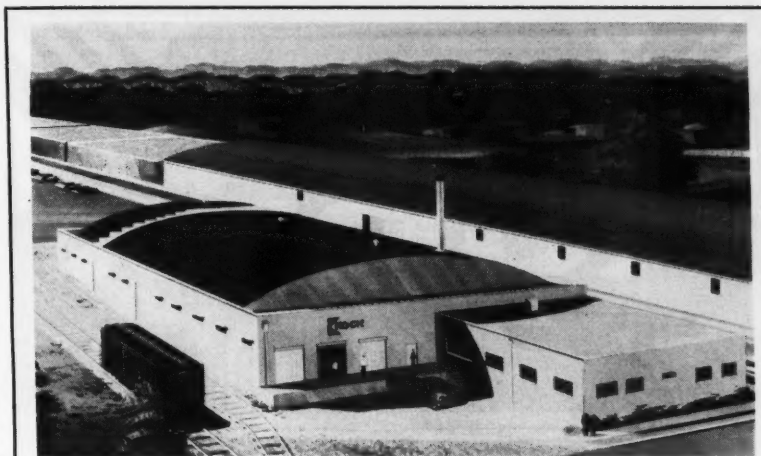
**FIRST SPICE MIXING CO.:** Construction of new and modern quarters for this New York company is nearing completion. The firm expects to move into its new plant at 3505 Greenpoint ave., Long Island City, in July, Felix Epstein, president, has reported.

**CROWN ZELLERBACH CORP.:** Promotion of Donald T. Snapp to product manager for meat packaging in the western waxide division in Los Angeles was announced.

**DETECTO SCALES, INC.:** Aaron J. Jacobs, 73, board chairman and founder of this company, died recently at his New York City home.

**AMERICAN CAN CO.:** Roscoe M. Roberts has been named general sales manager for the Canco division of this container manufacturer, Robert C. Stolk, vice president, has reported. An entirely new organizational structure has been set up in the sales department.

**EKCO-ALCOA CONTAINERS**



**KOCH SUPPLIES** of Kansas City, Mo., has moved into new headquarters at 1411 West 29th st. In the new building all Kansas City operations will be concentrated under one roof. The main warehouse has more than 20,000 sq. ft. of fireproof, sprinklered floor space and is equipped with latest materials handling equipment, pallets, conveyors and fork-lift trucks. A clear height of at least 14 ft. throughout doubles storage space and permits the firm to carry about double the inventory of finished goods and spare parts. Three rail cars and four trucks can be handled at dock facilities. Koch equipment is sold throughout the world and the firm imports about as much merchandise as is exported, the supplier says.

**INC.:** Appointment of John W. Carille to the newly-created position of director of marketing was recently reported by this Wheeling, Ill., man-

ufacturer. In other closely connected moves, Robert Tooker was appointed manager of market development; Tom Carter, manager of market-

No other stuffer...at ANY price can equal the

### ST. JOHN #2015 CONTINUOUS STUFFER

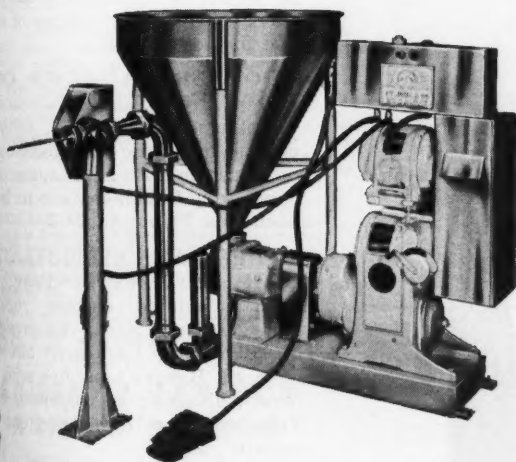
5000 lbs. of HOT DOGS  
PER HOUR!

COMPLETE, Ready for installation

**\$4,225<sup>00</sup>**

Write, wire, phone

**ST. JOHN & CO.**  
5800 S. Damen Ave., Chicago 36, Illinois



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PERFECTLY BALANCED  
PHOSPHATE

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SPICES • SEASONINGS • CURES

ARCHIBALD & KENDALL, INC.

107 WASHINGTON STREET • NEW YORK 12, N. Y. • TEL. WORTH 2-7719



CHICAGO • NEW YORK • LONDON • BUENOS AIRES  
SYDNEY • WELLINGTON • ZURICH • HAMBURG

*Tenderizes Toughest Meats*

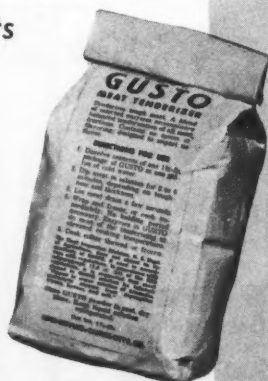
**KOCH Gusto**

Meat Tenderizer

Makes tender steaks from toughest cuts, without changing flavor at all. A new formulation of potent enzymes. Trial package only \$2.85 will tenderize over 250-lb. meat.

**KOCH Supplies Inc.**

Kansas City 8, Mo. Victor 2-3788  
TWX: KC 225



**ADELMANN**  
...the kind your ham makers prefer

The most complete line available. Over 100 sizes, 10 different shapes. All in Cast Aluminum—some in Stainless Steel. Ask for booklet "The Modern Method", listing all and containing valuable ham boiling hints.

**HAM BOILER CORPORATION**  
OFFICE AND FACTORY, PORT CHESTER, N. Y.

ing services, and Robert Angsten, market planning coordination and distribution of product lines.

**PLASTIC PACKAGING CO.:** This wrapping manufacturer has announced the immediate availability of its new "Super Clear-General Purpose" polyethylene bags to the food industry.

**JOSAM MFG. CO.:** M. H. Hirschstein, president, reports acquisition of Wade Manufacturing Co. Lewis H. Polster has been appointed president of the Josam division of Josam Manufacturing Co., and Carl O. Tolf, jr., has been appointed president of the Wade division. Charles W. Pfaff was appointed vice president in charge of operations in Michigan City, and, in addition to his previous duties, will assume the responsibilities that were handled by A. L. Yeager. Yeager will remain associated with Josam in a consultant capacity.

**MARATHON:** Walter G. Dixon has been named marketing director of the food packaging division of this subsidiary of the American Can Company, according to Emmett W. Below, division vice president.

**PURE CARBONIC CO.:** D. B. Clapp, jr., has been appointed sales manager for this division of Air Reduction Company, Inc., G. C. Cusack, president, has reported. In another company move, A. L. Rodee, field office manager in Newark, N. J., became Pacific region manager.

**ARCHIBALD & KENDALL, INC.:** Appointment of Richard T. Stoltenborg as representative in the southeastern states has been announced by Walter D. Archibald, president of this importer and processor of spices and food seasonings.

**PORTER-MATHEWS COMPANY, INC.:** This manufacturer of containers and other container equipment for the meat industry has reported the move of its entire operations from Philadelphia to its largest plant near Princeton, N. J.

**COPELAND REFRIGERATION CORP.:** Lawrence H. Baker has been appointed eastern regional manager, Rudy Berg, vice president of this Ohio company, has announced. Baker's activities with the firm will cover metropolitan New York, northern New Jersey and the eastern states.

**BEMIS BRO. BAG CO.:** Richard V. Scott, vice president and assistant director of sales for this St. Louis company, has been named director of sales. He succeeds H. V. Howes.

THE NATIONAL PROVISIONER, JULY 8, 1961

## CLASSIFIED ADVERTISING

Undisplayed: set solid. Minimum 20 words, \$5.00; additional words, 20c each. "Position Wanted," special rate; minimum 20 words, \$3.50; additional words, 20c each.

Count address or box numbers as 8 words. Headlines, 75c extra. Listing advertisements, 75c per line. Displayed, \$11.00 per inch.

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE  
PLEASE REMIT WITH ORDER

### MISCELLANEOUS

#### SALE—LEASEBACK

Sell your EXISTING manufacturing or warehouse facility and lease it back. Or, have built to your order on a site of your choice a NEW warehouse or manufacturing facility under a term lease arrangement.

Our most recent transaction with your industry: STAHL-MEYER, INC., new facility, 140,000 sq. ft., Bronx, N.Y.

Apply in confidence to

**CROSS & BROWN COMPANY**  
Real Estate  
29-27 Bridge Plaza North  
Long Island City 1, N. Y.  
Att: Mr. Robert Waldron

Participating memberships available in non-profit

**INTERSTATE SHIPPERS ASSOCIATION**  
4710 W. Roosevelt Road Chicago 50 Ill.  
Telephone Columbus 1-7593  
**PERISHABLE LCL SHIPMENTS**  
AT CARLOAD RATE  
NATIONWIDE  
Inquiries Invited

#### USDA LABELS EXPEDITED

WITHIN HOURS OF RECEIPT \$4.50 EACH  
Complete services—Gov. information, labels, labels—blue prints, FDA, etc. Available monthly hourly, per item.

**JAMES V. HURSON**  
Albee Bldg., 1426 G Street, N.W.  
Washington 5, D.C. Telephone Republic 7-4122

#### LOIN PAPER

Treated wet strength EXCELLENT QUALITY wrapper for fresh pork cuts at LOW LOW PRICES. Please send for samples and prices or call collect.

**BORAX PAPER PRODUCTS CO.**  
350 East 182nd Street  
New York 57, New York  
Wellington 3-1188

#### JOBBERS—DISTRIBUTORS

**EXCEPTIONAL OPPORTUNITY:** For individual jobber or sausage manufacturing companies interested in handling outstanding products, as READY-TO-EAT Smoked butts, salami for beer, and Wisconsin summer sausage. Territories open in all sections of the country.

**WISCONSIN MEAT PRODUCTS, INC.**  
2275 N. Pierce St., Milwaukee 12, Wisconsin

#### TOP NOTCH MIDWEST

**PACKER RECENTLY FINISHED:** With expansion program is looking for good jobbers on exclusive territory basis. Outstanding products. Beef, lamb, veal, pork, sausage. Contact Box W-294, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**HOG • CATTLE • SHEEP**  
**SAUSAGE CASINGS**  
**ANIMAL GLANDS**

Selling Agent • Order Buyer

Broker • Counsellor • Exporter • Importer

**SAMI S. SVENDSEN**

407 SO. DEARBORN ST., CHICAGO 5, ILL.

THE NATIONAL PROVISIONER, JULY 8, 1961

### EQUIPMENT FOR SALE

#### THE LAZAR COMPANY

brokers • dealers • sales agents • appraisers

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PHONE Canal 4-0200

#### NEW—USED—REBUILT

**MACHINERY FOR MEAT PACKERS—**  
**RENDERERS—SAUSAGE PROCESSORS**  
**and ALLIED FOOD INDUSTRIES**

#### ANDERSON EXPELLERS

All Models, Rebuilt, Guaranteed

★ We Lease Expellers ★  
**PITTOCK & ASSOCIATES, Glen Riddle, Penn.**

- 1 — 41M3 Enterprise Grinder Stainless Steel Feed Tray-New Head
  - 1 — 56BA Buffalo Grinder 7½ H.P. Motor
  - 1 — 400 Lb. Buffalo Mixer 5 H.P.
  - 1 — Dohm & Nelke Rindmaster
  - 1 — H.D. — 3 US Bacon Slicer Complete "All In Excellent Condition"
- FS-323, THE NATIONAL PROVISIONER  
15 W. Huron St., Chicago 10, Ill.

**FOR SALE:** One scrappe kettle, iron with agitator 1000 lb. Two steam jacketed kettles, iron 1000 gal. One 400\* Buffalo clipper or chopper with motor. One mixer 1000 lb. with motor. Will sell separate or as a whole VERY CHEAP. Contact J. O. SPICE and CURE Co., 414 W. Pratt St., Baltimore 1, Md.

**NEW FREEZER DOOR FOR SALE. 6 FEET HIGH. IN ORIGINAL CARTON.** Edwin A. Ptak Co., 3925 West 31st St., Cicero, Ill. Telephone Bishop 7-5293.

**FOR SALE:** SLICER U.S. 170 G.S. in excellent condition. New Parts, completely overhauled. \$1195.00 F.O.B. Can be seen and tried. FS-314, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**FOR SALE:** 500 ton hydraulic cracking curb press with steam pump. PHILIP CUDDEBACK, R. D. 2, PHELPS, NEW YORK.

**FOR SALE:** Pitney Bowes folder and inserter, new condition. Full price \$950.00 F.O.B. Troy, Ohio. Write to BRAUN BROTHERS PACKING CO., Troy, Ohio.

### MISCELLANEOUS

#### HAVING SMOKEHOUSE PROBLEMS?

CONTACT GREGG INDUSTRIES, 763 S. Wayne Place, Wheeling, Illinois. Telephone Lehigh 7-0519.

**LEON K. WALLACE:** Kindly contact us as soon as possible. PRESERVALLIE MANUFACTURING COMPANY, FLEMINGTON, NEW JERSEY

**WE BUY STEER FLANK STEAKS:** Packed in small units. Also other beef cuts and offal. What have you to offer? W-307, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

#### DISTRIBUTORS

**DISTRIBUTORS WANTED:** In all parts of the United States and Canada for Italian specialty meat line. These specialty meat products are the finest of their kind produced in this country. W-304, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

## BARLIANT'S WEEKLY SPECIALS

### Current General Offerings:

- 2855—FROZEN FOOD SLICER: GEMCO mdl. 2-16, aut. feed, stainless steel table, 50" x 15½", Neoprene belt, 3 HP. mtr. —————\$2,350.00
- 2916—FROZEN MEAT CUTTER: Weber mdl. HB-922, adj. hopper, 5 HP. mtr. —————\$1,750.00
- 2978—SILENT CUTTER: Buffalo #50, 30 HP. motor & starter —————\$975.00
- 3314—STUFFER: Buffalo 500#. cap. —————\$1,250.00
- 3315—STUFFER: Anco 400# cap. —————\$950.00
- 2240—GRINDER: Globe, 8½" plates, 25 HP. mtr., reconditioned —————\$1,350.00
- 2675—PICKLE PUMP: Griffith "Big Boy", stainless steel, like new cond. —————\$475.00
- 3384—TROLLEYS: (622) galvanized, 4¾" wheel, 7" hook —————ea. \$.75
- 2815—GAMBRELS: (900) similar Globe #6396, w/ trolley —————ea. \$1.50
- 3399—ROCKFORD FILLER: mdl. "A" —————\$150.00
- 2087—EXPELLER: Anderson "Red Lion", factory rebuilt, 15 HP. mtr. —————\$4,800.00
- 3209—GRINDERS: (2) Enterprise mdl. 4066, ikt. bowl, 15 HP. mtr. —————ea. \$750.00
- 3367—SMOKESTICK WASHER: Anco #460, w/¾ HP. mtr., good condition —————\$450.00
- 3385—ROTOCLEAVER ASSEMBLY: A. W. Hughes mdl. G3323M, stainless steel trimmed, good operating condition —————\$2,750.00
- 3386—CARRIER REFRIGERATION LAYOUT: incl. 25 ton Evaporative Condenser w/20 HP. mtr. 2—Unit Coolers, w/5 HP. mtr. little used —————\$3,500.00
- C-2151—SMOKEHOUSES: (6) stainless steel, cabinet type, 2-rails, 4-sets doors 41" x 97", 7½" floor to rail, 24" x 14½" inside, Powers controls —————ea. \$4,000.00
- C-2494—CHOP-CUT: Boss mdl. 70-6, "J" knives, 60 HP. mtr. —————\$3,000.00
- C-2562—VACUUM MIXER: Boss size N-40, w/hand tilt bowl, 15 HP. mtr. —————\$1,000.00
- C-2864—DRYER: 5' x 16', flat bolted heads, direct drive, 40 HP. mtr. —————\$1,650.00
- C-3252—TRUCKS: (10) General Purpose, St. John #55, stainless steel, 81" long x 39½" high —————ea. \$165.00

### SPECIAL OFFERINGS REFRIGERATED TRUCKS

- 3373—GMC mdl. V-6, 15,000# capacity, 18' insulated Van, new June 1960 —————Bids requested
- 3374—GMC mdl. 450, 15,000# capacity, 18' insulated Van, new June 1958 —————Bids requested
- 3375—International, 25,000# capacity, 18' insulated Van, new June 1958 —————Bids requested

Now in Stock—New B.A.I. STEEL LOCKERS  
15" wide, 18" deep, 60" high, with sloping top, seat brackets, 16" high legs, padlock attachment.  
single row—three wide  
per opening \$18.95—F. O. B. Chicago.

#### NOTE

All items subject to prior sale and confirmation

- New, Used & Rebuilt Equipment
- Liquidators and Appraisers

WRITE FOR FULL PARTICULARS

625 N. Kedzie Ave., Chicago 12, Ill.

SACramento 2-3800

## BARLIANT & CO.



# CLASSIFIED ADVERTISING

[Continued from page 45]

## POSITION WANTED

**MEAT PACKER ACCOUNTANT:** 41 years old. Married. B.S. degree in accounting. 9 years' experience in packinghouse as general accountant, cost and payroll supervisor, personnel manager and office manager. Would like challenging position with a progressive company. Write Box W-311, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**PLANT MANAGER:** Naional packer trained. 24 years' experience. 14 years' as manager. Age 48. Supervised multi plant slaughter operation. Presently employed. Desire change. W-310, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**MANAGER - SUPERINTENDENT - CONSULTANT:** Proven executive ability. Broad practical experience in all operations. Available now. W-297, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**GENERAL MANAGER**  
**DO YOU NEED HELP?** In putting a plant on it's feet? If so, an interview will help to get started in the right direction. Can handle plant, sales, public relations, labor, and get new business. The tougher the better. Here is a chance to get a man with real know-how. W-315, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**POSITION WANTED:** By college graduate in business administration. Age 39. Lifetime experience in all phases of meat packing and slaughtering. Desire change. Location irrelevant. W-316, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**CATTLE BUYER:** 24 years of country and terminal buying. Age 49. Will try out anywhere. W-317, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## HELP WANTED

### SALESMAN WITH POTENTIAL TO MANAGE OTHERS

First-rate opportunity to take over territory and sell name brands of consumer goods to receptive buyers in military market. Starting salary \$7,200 plus commission (guaranteed to be at least \$1,800 a year), car and expenses. Future earnings picture especially bright. Applicants must have had experience in the meat industry to be considered. Write:

**PERSONNEL SEARCH DIVISION**  
**THE PERSONNEL LABORATORY, INC.**  
500 Summer St., Stamford, Conn.

### PACKAGING MACHINERY SERVICE REPRESENTATIVE

Nation-wide packaging manufacturer offers an excellent opportunity for a service representative experienced in vacuum packaging and gas flushing equipment. Send resume of training and experience to Box W-301, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### SALESMAN

AGE 30-55: With experience in southwest, to sell two new machines designed for the small packer and industrial cleaners for the food industry. Liberal drawing account against adequate commission. Meat packing experience desirable. W-313, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### OFFICE MANAGER

**PROGRESSIVE:** Meat processing plant in upstate New York needs an office manager controller. I.B.M. system presently being used. Meat packing plant experience preferred. There is an excellent future for the right man. W-303, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

## HELP WANTED

### REPRESENTATIVE WANTED

**OUTSTANDING COMMISSION OPPORTUNITIES:** If you are personally acquainted with equipment buyers in chain store meat departments. We manufacture LENOX MEAT-MASTER hand saw blades and allied products. Several major chains are using Lenox on repeat basis. Complete sales and service program. You arrange test, we conduct and do selling. Once account is set up, minimum amount of your time necessary. We will handle servicing. Write W. H. Davis, % American Saw & Mfg. Company 69 Boyston Street Springfield, Mass.

### SAUSAGE FOREMAN

**CAPABLE OF:** Taking full charge of sausage kitchen. Must have experience in all phases of sausage making. Send complete resume and salary requirements in first letter. W-322, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**BEEF MAN: FOR SALES AND PRODUCTION. CHICAGO AREA. REPLIES CONFIDENTIAL.** W-321, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### PRODUCTION SUPERVISOR

**LARGE MIDWEST FOOD AND CHEMICAL COMPANY:** Has growth opportunity for man with

M.S. or B.S. degree in science or engineering, to supervise production in small new food facility, Chicago suburban area. Familiarity and experience with production planning, supervision, and quality control highly desirable. Age limits 25-45. Two to five years' production experience. Field has unlimited potential. Send resume to

W-320, THE NATIONAL PROVISIONER  
15 W. Huron St., Chicago 10, Ill.

### SUPERINTENDENT CANNING OPERATIONS

**LARGE MIDWEST FOOD AND CHEMICAL COMPANY:** Has growth opportunity for dynamic

leader interested in challenging responsibilities. Job entails direction of all phases of food canning operation involving 375-500 employees. College degree, preferably in engineering, plus management experience in canning operations essential. Please send resume to:

W-320, THE NATIONAL PROVISIONER  
15 W. Huron St., Chicago 10, Ill.

### TECHNICAL SERVICE

**OPPORTUNITY:** Food company has growth opportunity for graduate chemist or chemical engineer starting in liaison capacity controlling production, quality, and other business facets between plants and office. Food canning experience helpful. Chicago location.

W-318, THE NATIONAL PROVISIONER  
15 W. Huron St., Chicago 10, Ill.

## HELP WANTED

**LABORATORY TECHNICIAN or CHEMIST:** For production control, testing, development, for New Jersey seasoning company. Kindly submit resume. All replies held in strict confidence. W-312, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

**SALESMAN:** Quality line portion control and retail pack frozen meat. State territory covered. Must have top level connections. All replies held confidential. Resume must accompany application. W-302, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

### BEEF CUTS MANAGER

**CAPABLE:** Of assuming full charge of all beef cuts in a rapidly expanding operation. Independent midwest packer offers top salary and other benefits to right man. Send full details to Box W-282, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**BEEF MAN FOR SALES AND PRODUCTION. CHICAGO AREA. REPLIES CONFIDENTIAL.** W-305, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## PLANTS FOR SALE OR RENT

### COOLER SPACE FOR RENT FOR

**BONERS, MEAT PROCESSORS, OIL and LARD PROCESSING AND CASING COMPANIES.**

Available immediately. Ample dock and truck space available. Telephone Mr. August at Chicago, DR-3-4500. 4021 S. Normal Ave., Chicago, Ill.

**STATE INSPECTED ABATTOIR:** For sale. Contains 2,897 square feet. Capacity kill—40 head per day. Room for expansion. Located 25 miles from Atlanta, Georgia. Just off expressway. For details, contact ROCKDALE ABATTOIR & PROCESSING PLANT, Milstead Road, Conyers, Georgia.

**NON-FEDERAL INSPECTED PLANT:** 1 existing bed kill floor, 4 coolers, 1 freezer, complete sausage kitchen, small city, very reasonable labor. THE C. A. LINAKER CO., Mr. C. A. Linaker, McGeehee, Arkansas. Telephone NA CA 2-3440.

**FOR SALE: SAUSAGE FACTORY in Miami, Florida.** Established 14 years. Completely equipped, 3 refrigerated trucks and wholesale and retail routes. Will sell with or without real estate. Must have \$15,000 cash. Balance terms. FS-309, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**FOR SALE:** With or without equipment, packing plant in northeastern Ohio. Complete hot killing and sausage manufacturing operation. Main plant, 36,000 sq. ft. floor space; other out buildings 10,000 sq. ft. floor space. Will sacrifice. FS-308, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**FOR SALE—FLORIDA:** Modern, well equipped 50' x 65' concrete plant. Adjoining retail market. 55' x 185' land. Suitable for restaurant supply, processing, branch house, etc. Same operator for 15 years. Terms by owner.

**JACK BRODY**  
12625 West Dixie Highway, North Miami, Florida

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W. E. (Wally) Farrow  
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